

Golden Thai-Style Chicken Curry

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and

with Chow Mein Noodles

Spicy

30 Minutes







Chicken



Chicken Breasts •



2 | 4





Thai Seasoning

Chow Mein

Noodles 2 tbsp | 4 tbsp 200 g | 400 g



Coconut Milk



1 | 2





Garlic, cloves 2 | 4

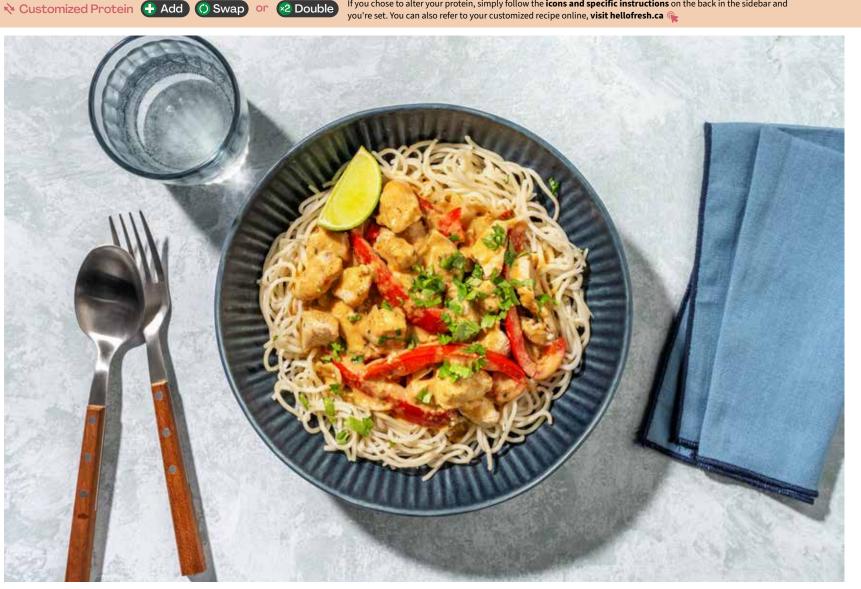




Cilantro 7 g | 7 g



1 | 2



Allengens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat. Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, strainer, zester



Boil water and prep

- · Before starting, wash and dry all produce.
- Add 10 cups hot water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Core, then cut **pepper** into ½-inch slices.
- Peel, then cut **shallot** into 1/4-inch pieces.
- Peel, then mince or grate garlic.
- Zest **lime**, then cut into wedges.
- Roughly chop cilantro.



Sear chicken

🗘 Swap | Chicken Thighs

🔘 Swap | Tofu

🙎 Double | Chicken Breasts

- Pat chicken dry with paper towels, then cut into 1-inch pieces on a seperate cutting board. Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then **chicken**. Sear until golden, 2-3 min per side. (NOTE: Chicken will finish cooking in step 4.)



Start curry

- · Reduce heat to medium.
- Add 1 tbsp (2 tbsp) oil, then green curry paste, Thai Seasoning, garlic, shallots and peppers. Cook, stirring often, until peppers soften slightly, 2-3 min.



Finish curry

- Add coconut milk, 2 tsp (4 tsp) sugar and ½ cup (1 cup) water. Season with salt and **pepper**, then stir to combine. Cook, stirring occasionally, until liquid reduces slightly and chicken is cooked through, 10-15 min.**
- Remove from heat, then stir in ½ tsp (1 tsp) lime zest.



Cook chow mein noodles

- While curry cooks, add chow mein noodles to the boiling water. Cook uncovered until tender, 1-2 min.
- Drain, then return noodles to the same pot, off heat. Add 1 tsp (2 tsp) oil and gently toss to coat. Set aside.



Finish and serve

- Divide noodles between bowls.
- Spoon curry over noodles.
- Sprinkle cilantro over top.
- Squeeze a lime wedge over top, if desired.

Measurements within steps

1 tbsp 2 person 4 person

oil

Ingredient

2 | Sear chicken

🗘 Swap | Chicken Thighs

If you've opted to get chicken thighs, prep and cook them in the same way the recipe instructs you to prep and cook the chicken breasts.

2 Cook tofu

🗘 Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels. Using a fork, poke tofu all over, then cut into 1-inch pieces. Season tofu in the same way the recipe instructs you to season the chicken breasts. Cook tofu, turning occasionally, until crispy and golden-brown all over, 6-7 min.

2 | Sear chicken

2 Double | Chicken Breasts

If you've opted for **double chicken**, cook it in the same way the recipe instructs you to cook the **regular portion of chicken**. Work in batches, if necessary.

- * Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.
- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.