



Thai Coconut Chicken Soup

Prep Time: 20 min

Cook Time: 20 min

Serves: 4

NUTRITION FACTS, PER SERVING:

440 calories

10g total fat

700mg sodium



INGREDIENTS: **** Items not included in kit**

- 2 TB olive oil, divided**
- Salt & black pepper, to taste**
- 1 1/2 cups mushrooms, sliced
- 1 cup red bell pepper, chopped
- 4 tsp fresh ginger, peeled and minced
- 3 garlic cloves, minced
- 2 (3-inch) stalks lemongrass, halved lengthwise—Rinse before using
- 2 tsp sambal oelek (ground fresh chili paste)
- 32 oz. low sodium chicken broth
- 1 can coconut milk
- 4 tsp fish sauce
- 1 TB sugar**
- 1.5 lbs. chicken cubes
- 1 TB olive oil**
- 4 green onions, thinly sliced
- 3 TB fresh cilantro, chopped
- 1 lime, quartered
- 4 ciabatta rolls

DIRECTIONS:

1. In a large nonstick skillet heat **1 TB olive oil** over medium high heat. Season chicken cubes with **salt & black pepper** to taste. Sear and cook **chicken cubes** until browned and no longer pink inside, breaking apart any larger cubes into bite size pieces; about 8-10 minutes. Remove pan from heat, and set aside.
2. Wash, peel and mince the **ginger** and the **3 garlic cloves**. Rinse, dry and slice the **mushrooms**, discarding the stems. Rinse **lemongrass stalks** and halve length wise. Chop **cilantro leaves** to make 3 TB, thinly slice **4 green onions** and quarter **lime**—set all aside.
3. Heat a Dutch oven or large pot over medium heat. Add **1 TB olive oil** to pan; swirl to coat. Add **sliced mushrooms, bell pepper, minced ginger & garlic** and **lemongrass**; cook 3 minutes, stirring occasionally. Add **sambal oelek (chili paste)**; cook 1 minute. Add **chicken broth, coconut milk, fish sauce**, and **sugar**; bring to a boil. Reduce heat to low; simmer for 10 minutes. Add **cooked chicken cubes** to pot; cook for 10 minutes or until thoroughly heated. Discard **lemongrass** before serving.
4. Portion into bowls and top with **sliced green onions, chopped cilantro**, and a **squeeze of lime juice** to taste.
5. Warm **ciabatta rolls** in a 400 degree oven for 8-10 minutes.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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