



## Yellow Coconut Curry Chicken & Green Beans

Prep Time: 15 min

Cook Time: 30 min

Serves: 4

### NUTRITION FACTS, PER SERVING:

674 calories

20.4g total fat

672mg sodium



### DIRECTIONS:

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

- 1.5 lbs. chicken cubes
- 2 TB olive oil\*\*
- 1/2 cup finely diced onions
- 2 garlic cloves, peeled & minced
- 2 inches fresh ginger, peeled and sliced into 6 rounds
- 4 Jalapeno chilies, cut in half lengthwise (deseed at least 2, deseed more if you want it less spicy, leave seeds if you prefer spicier)
- 1 tsp turmeric
- 1 lime, juiced
- 1 (13.66 oz) can coconut milk
- 1 tsp salt\*\*
- 1.5 cups basmati rice
- 1 TB olive oil\*\*
- 1/2 cup fresh cilantro, chopped
- 1 lb. green beans, washed and trimmed
- Salt & Black Pepper, to taste\*\*
- 1 tsp olive oil\*\*

1. Prepare ingredients & set aside: Peel and mince **2 garlic cloves**. Peel **ginger** and slice into 6 quarter-inch rounds. Wash **jalapenos** and cut in half lengthwise, deseed at least 2, deseed more if you want it less spicy, leave seeds if you prefer spicier. **WASH YOUR HANDS IMMEDIATELY after prepping jalapenos and do not touch your eyes.** Wash and dry **cilantro**, chop leaves to equal 1/2 cup.
2. In a large skillet, heat **2 TB olive oil** over medium high heat. Add **chicken cubes, diced onions, minced garlic, and ginger rounds**. Stir to combine and cook until chicken is no longer pink, about 5 minutes. Add **turmeric** and **halved jalapenos**, stir to combine and cook for 3 minutes longer. Add **coconut milk**, bring to a boil, stir to combine, then reduce heat to a simmer and cook for 20 minutes longer. Remove from heat and squeeze in the **lime juice**. Stir to combine.
3. **Basmati Rice:** Rinse the basmati rice in cold water to remove excess starch. Combine rice with **2 1/4 cups water, 1 TB olive oil** and a **pinch of salt** in a medium sized pot. Stir once and bring to a boil over high heat. Cover, reduce heat to low and simmer for 10 minutes. Remove pan from heat and leave covered for 5 minutes. Remove lid and fluff with fork before serving.
4. **Green Beans:** Wash and trim the end from the green beans. In a large sauce pot, bring **1.5 cups water** to a boil, add the trimmed green beans and cover with a lid. Steam for 4-5 minutes or until beans are fork tender. Remove from heat, drain and season with **salt, black pepper** and a drizzle of **olive oil**.
5. Serve chicken over rice and top with a sprinkle of **chopped cilantro** and a side of steamed green beans.

*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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