



Thai Coconut Chicken Soup

Prep Time: 20 min

Cook Time: 20 min

Serves: 4

NUTRITION FACTS, PER SERVING:

440 calories

10 g total fat

700 mg sodium



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

- 2 TB olive oil, divided**
- Salt & black pepper, to taste**
- 8 oz. baby Bella mushrooms, sliced
- 1 cup red bell pepper, diced
- 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 (14 oz.) can coconut milk
- 4 tsp fish sauce
- 1 TB sugar**
- 1.5 lbs. chicken cubes
- 4 green onions, thinly sliced
- 3 TB fresh cilantro, chopped
- 1 lime, quartered
- Ciabatta rolls

DIRECTIONS:

1. Prep produce as detailed under ingredients.
2. In a large pot 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, breaking apart any larger pieces into bite size pieces; about 8-10 minutes. Remove cooked chicken to a plate and set aside.
3. To the same pot add **1 TB olive oil** over medium heat. Add **sliced mushrooms, diced bell pepper, minced ginger, minced garlic** and **lemongrass**; cook 3 minutes, stirring occasionally. Add **sambal oelek (chili paste)**; cook 1 minute. Add **chicken broth, coconut milk, fish sauce, sugar, and cooked chicken**, bring to a boil. Reduce heat to low; and simmer for 15 minutes. Discard lemongrass before serving.
4. To serve, portion into bowls and top with **sliced greens onions, chopped cilantro**, and a squeeze of **lime juice** to taste.
5. Warm **ciabatta rolls** in a 400 degree oven for 5-8 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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