

# **INGREDIENTS**

2 PERSON | 4 PERSON





1 Thumb | 2 Thumbs Ginger



Lime



10 oz | 20 oz Chicken Breast Strips



1 TBSP | 2 TBSP Curry Powder



34 Cup | 11/2 Cups Farro Contains: Wheat



Chicken Stock Concentrates



Coconut Milk **Contains: Tree Nuts** 



1 oz | 2 oz Sweet Thai Chili Sauce



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

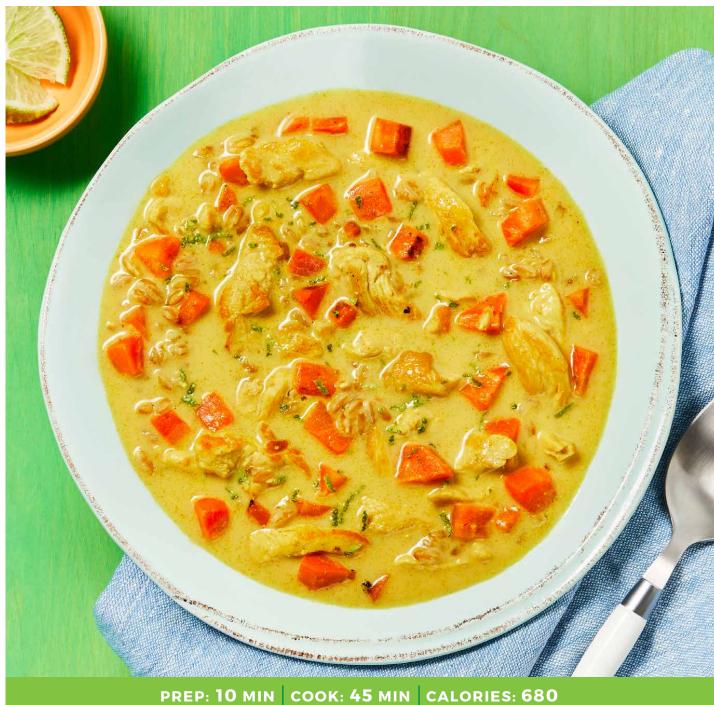
# **HELLO**

# **FARRO**

A nutrient-rich ancient grain that's satisfyingly chewy.

# **GINGERY COCONUT CHICKEN SOUP**

with Farro, Carrots & Lime





#### **FOND OF FOND**

When stirring in step 4, scrape up the browned bits (aka fond) from the bottom of the pot. It's an easy way to enhance flavor!



- Peeler
- Large pot
- Zester
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)

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### 1 PREP

- · Wash and dry produce.
- Trim, peel, and dice carrots into ½-inch pieces. Peel and mince or grate ginger. Zest and quarter lime.



#### **2 COOK CARROTS**

- Heat a drizzle of oil in a large pot over medium-high heat. Add carrots: season with 1/4 tsp salt (1/2 tsp for 4 servings). Cook, stirring occasionally, until slightly softened, 4-6 minutes.
- Add **ginger**; cook, stirring, until fragrant, 30 seconds more.



- Pat chicken\* dry with paper towels. Add chicken and a drizzle of oil to pot with carrots. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Season with curry powder, ¼ tsp salt (1/2 tsp for 4 servings), and pepper. Stir until evenly coated.



### **4 SIMMER SOUP**

- Add 1/2 cup farro (1 cup for 4 servings; be sure to measure—we sent more) to pot with chicken mixture. Cook. stirring, 1 minute.
- Stir in stock concentrates and 2½ cups warm water (4 cups for 4), scraping up any browned bits from bottom of pot. Season with a big pinch of salt.
- Cover pot and bring to a boil, then immediately reduce heat to low. Simmer, covered, until flavors meld and farro is tender. 25-30 minutes.



- Thoroughly shake coconut milk in container before opening.
- Stir in coconut milk, chili sauce, and 1 tsp sugar (2 tsp for 4 servings). Bring to a boil over medium-high heat. then reduce heat to low. Simmer until flavors meld, 4-5 minutes.



- Stir in juice from two lime wedges (four wedges for 4 servings). Season with salt and pepper to taste.
- Divide soup between bowls. Sprinkle with lime zest. Serve with remaining lime wedges on the side.