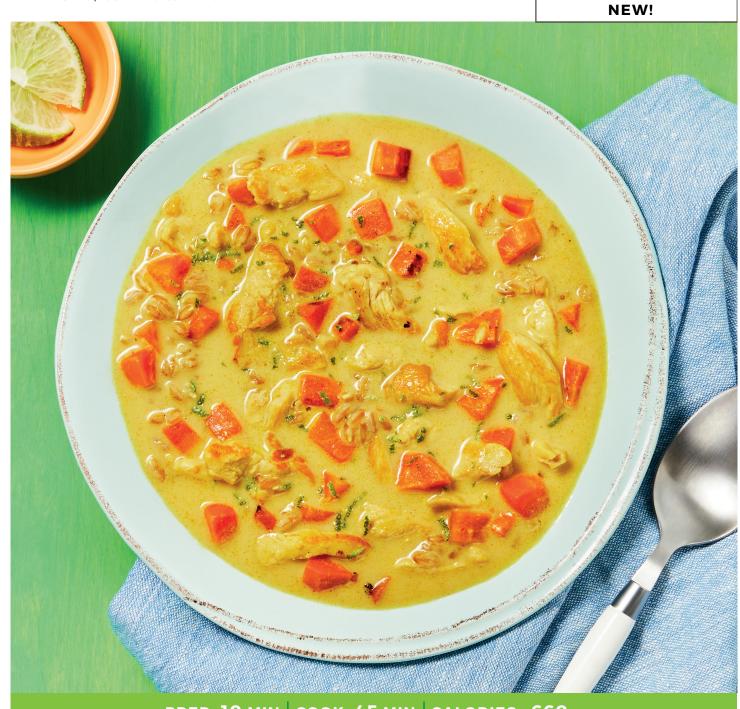


# **GINGERY COCONUT CHICKEN SOUP**

with Farro, Carrots & Lime



PREP: 10 MIN COOK: 45 MIN CALORIES: 660

5



#### 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!

## **BUST OUT**

Paper towels

Peeler

Large pot

- Zester
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (**1 tsp** | **2 tsp**)



# 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 ¼ tsp salt (½ tsp for 4 servings). Cook, stirring occasionally, until slightly softened, 4-6 minutes.
- Add **ginger**; cook, stirring, until fragrant, 30 seconds more.



### **3 COOK CHICKEN**

- 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 (½ tsp for 4 servings), and pepper. Stir until evenly coated.



#### **4 SIMMER SOUP**

- Add ½ 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.

### **5 ADD MILK & SAUCE**

- 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.



### **6 FINISH & SERVE**

- 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.

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\*Chicken is fully cooked when internal temperature reaches 165°.