



# SPICY COCONUT CURRY CHICKEN SOUP

with Red Cabbage, Carrots & Lime

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 | 1  
Lime



1 TBSP | 2 TBSP  
Curry Powder



1 TBSP | 2 TBSP  
Cornstarch



10 oz | 20 oz  
Chicken Breast Strips



4 oz | 8 oz  
Red Cabbage and Carrot Mix



2 | 4  
Chicken Stock Concentrates



1 oz | 1 oz  
Sweet Thai Chili Sauce



1 | 2  
Coconut Milk  
Contains: Tree Nuts



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HELLO

### CURRY POWDER

A fragrant blend of 10 spices, including turmeric, fenugreek, and cumin

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 480





## CURRY IT UP

Cooking the curry powder along with the scallion whites in Step 2 helps awaken the spice blend's flavor (but it happens quickly!). Stir frequently to prevent burning.

## BUST OUT

- Paper towels
- Medium bowl
- Large pot
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)

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



### 1 PREP

- Wash and dry produce.
- Thinly slice **scallions**, separating whites from greens. Quarter **lime**.



### 3 FINISH SOUP

- In a medium bowl, whisk together **cornstarch**, **stock concentrates**, **half the chili sauce** (all for 4 servings), and **2 cups water** (4 cups for 4).
- Stir **cornstarch mixture** into pot with **chicken** and **veggies**. Bring to a boil; cook until soup is thickened and chicken is cooked through, 3-5 minutes.
- Stir in **coconut milk** and a **squeeze of lime juice** (**two squeezes for 4**); season with **salt** and **pepper** to taste.



### 2 START SOUP

- Pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **scallion whites** and **curry powder**; cook, stirring, until fragrant, 30 seconds.
- Add another **drizzle of oil** and add chicken in a single layer. Cook, undisturbed, until lightly browned on bottom, 2-3 minutes.
- Stir in **cabbage and carrot mix** and a **large pinch of salt and pepper**. Cook, stirring occasionally, until veggies begin to wilt, 1-2 minutes more (**the chicken will finish cooking in the next step**).



### 4 SERVE

- Divide **soup** between bowls and top with **scallion greens**. Squeeze **remaining lime wedges** over top. Serve.