

INGREDIENTS

2 PERSON | 4 PERSON





1 Thumb | 2 Thumbs Ginger



Lime



10 oz | 20 oz Chopped Chicken



1 TBSP | 2 TBSP Curry Powder 🖠



¾ Cup | 1½ Cups Farro Contains: Wheat



Chicken Stock Concentrates



Coconut Milk



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 OR GIVE US A CALL AT (646) 846-3663.

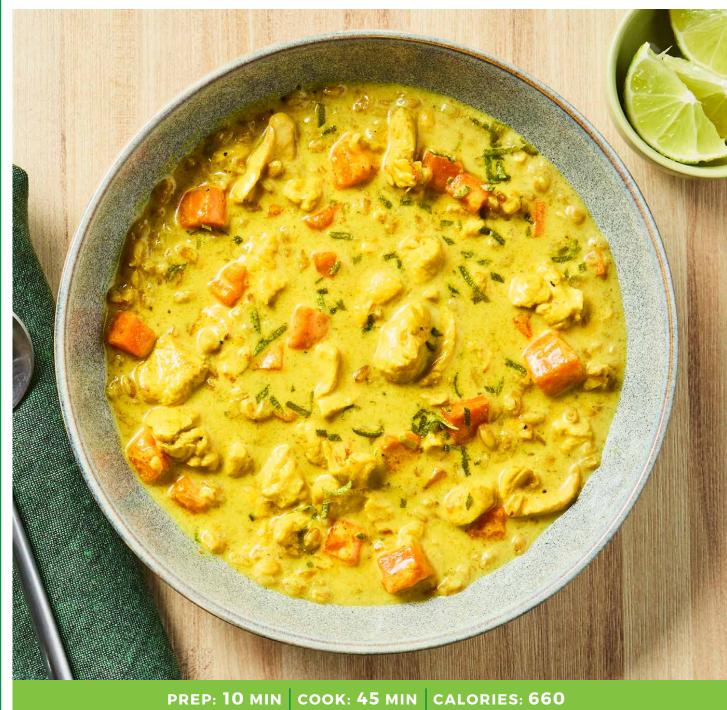
HELLO

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!

BUST OUT

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com

HOW WAS YOUR MEAL?



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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.



3 COOK CHICKEN

- Open package of chicken* and drain off any excess liquid. 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, 1/4 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.



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.