



# GINGERY COCONUT CHICKEN SOUP

with Farro, Carrots & Lime

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Carrots



1 Thumb | 2 Thumbs  
Ginger



1 | 2  
Lime



10 oz | 20 oz  
Chopped Chicken  
Breast



1 TBSP | 2 TBSP  
Curry Powder



3/4 Cup | 1 1/2 Cups  
Farro  
Contains: Wheat



2 | 4  
Chicken Stock  
Concentrates



1 | 2  
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  
OR GIVE US A CALL AT (646) 846-3663.

HELLO

FARRO

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



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 660



## 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
- Zester
- Large pot
- 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.

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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 START SOUP

- 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 ADD 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**, **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 FINISH SOUP

- Once farro is tender, thoroughly shake **coconut milk** in container before opening.
- Stir coconut milk, **chili sauce**, and **1 tsp sugar (2 tsp for 4 servings)** into pot with **soup**. 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.

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