

# Thai Chicken Meatball Curry

*with Lemongrass & Jasmine Rice*

Warming and complex in flavor, Thai curries are among our favorite comfort foods. Here, we're making ours with chicken meatballs, packed with the citrusy essence of fresh lemongrass. We're finishing the meatballs in a well-balanced broth of sweet coconut milk and yellow curry paste. Though it's relatively mild, yellow curry paste does contain some heat—so use however much of it as you'd like! We're serving the hearty curry around scoops of jasmine rice, which absorbs all of its incredible flavors.



## Ingredients

- 1½ Pounds Ground Chicken
- 1¾ Cups Coconut Milk
- 1 Cup Jasmine Rice
- 3 Scallions
- 1 Bunch Lacinato Kale
- 1 Lime
- 1 Stalk Lemongrass

## Knick Knacks

- 3 Tablespoons Peanuts
- 1½ Tablespoons Yellow Curry Paste
- 1 1-Inch Piece Ginger
- ¼ Cup Panko Bread crumbs

**Makes 4 Servings**

**About 615 Calories Per Serving**

**Prep Time: 15 min | Cook Time: 20 to 30 min**





1

*Prepare the ingredients:*

Wash and dry the fresh produce. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Peel and mince the ginger. Cut off and discard the root end of the lemongrass; peel off and discard the fibrous, outer layers until you reach the pliable, white core. Mince the lemongrass core. Remove and discard the kale stems; cut the leaves into ribbons. Roughly chop the peanuts. Quarter the lime.

2

*Cook the rice:*

In a small pot, combine the **rice**, a **big pinch of salt** and **2 cups of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 12 to 14 minutes, or until the liquid has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork. Set aside in a warm place.

3

*Form & brown the meatballs:*

While the rice cooks, in a medium bowl, combine the **ground chicken**, **breadcrumbs**, **half the white bottoms of the scallions**, **half the ginger** and **half the lemongrass**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into 28 to 32 equal-sized meatballs. In a large pan (nonstick, if you have one), heat 1 tablespoon of oil on medium-high until hot. Add the **meatballs**. Cook, turning occasionally, 4 to 6 minutes, or until browned on all sides.

4

*Add the aromatics:*

To the pan of meatballs, add the **remaining white bottoms of the scallions**, **ginger and lemongrass** and **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until the aromatics are softened and fragrant.

5

*Finish the curry:*

Add the **kale** and **½ cup of water** to the pan; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the kale has wilted. Reduce the heat to medium. Add the **coconut milk** (shaking the can before opening); season with salt and pepper. Simmer, stirring occasionally, 4 to 6 minutes, or until the meatballs are cooked through and the liquid is slightly reduced in volume. (Be careful not to boil the mixture, as the coconut milk may separate.) Remove from heat and season with salt and pepper to taste.

6

*Serve your dish:*

Divide the **cooked rice** and **finished curry** between 4 bowls. Garnish with the **green tops of the scallions**, **peanuts** and **lime wedges**. Enjoy!