

Tom Kha (Thai Coconut Curry Soup) ?

Cooking Instructions

This dish includes 5 parts: Ground Turkey, Veggies, Sauce, Fresh Scallion, and Fresh Lime.

Note: This dish includes fresh ginger, which is fibrous. You may find fibers from the ginger in this dish!

QuickThaw by submerging well-sealed packages in warm water for 10-15 min.

Scallion/Green Onion: Cut the light part of the scallion into 1/2? pieces. Set aside. Cut the darker green tops of the scallion into small rings. Keep these separate; they will be used in different ways.

Lime: Zest half of the lime, being careful to zest only the green part, as the white (pith) is bitter. Zesting is optional, but gives great flavor! Cut lime in half and set aside. You'll squeeze in the juice before serving.

Soup: In a pot over medium heat, add a little oil and brown the turkey for 6-8 min. Add veggies, then add in the **light** scallion pieces and stir to break up the turkey. Sauté another 5 min. Add 2 cups water and bring to a light boil. Lower heat, add sauce pouch, stir, and gently simmer 3-5 min. Squeeze in 1-2 Tbls of fresh lime juice. Stir. Serve topped with remaining **darker** green scallion tops and a sprinkling of fresh lime zest (optional).

Serving Suggestions: Serve with a green salad. If you have peanuts on hand at home, we suggest sprinkling 1-2 Tbls chopped peanuts on top of the soup before serving.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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