



VEGAN THAI COCONUT GINGER CURRY

with Bell Pepper, Green Beans, Peanuts & Lime Rice

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Green Bell Pepper



6 oz | 12 oz
Green Beans



1 | 2
Shallot



1 Thumb | 2 Thumbs
Ginger



1 | 2
Lime



¼ oz | ½ oz
Cilantro



1 TBSP | 1 TBSP
Curry Powder



1 | 2
Coconut Milk
Contains: Tree Nuts



1 oz | 2 oz
Sweet Thai Chili
Sauce



1 | 2
Veggie Stock
Concentrate



½ oz | 1 oz
Peanuts
Contains: Peanuts



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WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 750



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 600



HELLO



SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to a creamy curry

SHAKE IT UP

Shake your coconut milk before opening and adding to the pan in step 4. The fridge may have caused the cream to solidify.

BUST OUT

- Small pot
- Medium pan
- Zester
- Paper towels 
- Kosher salt
- Cooking oil (4 tsp | 4 tsp)
(1 tsp | 1 tsp) 
- Sugar (1 tsp | 2 tsp)

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1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.




4 START CURRY

- Add another **large drizzle of oil** to pan with **veggies**; stir in **shallot**, **ginger**, and **half the curry powder (all for 4 servings)**. Cook, stirring constantly, until fragrant, 1 minute.
- Add **coconut milk**. (TIP: Thoroughly shake coconut milk in container before opening.) Stir in **chili sauce**, **stock concentrate**, **juice from half the lime**, and **1 tsp sugar (2 tsp for 4)**. Bring to a simmer, then reduce heat to medium low.




2 PREP

- While rice cooks, **wash and dry produce**.
- Core, deseed, and dice **bell pepper** into ½-inch pieces. Trim **green beans** if necessary; cut crosswise into 1-inch pieces. Halve, peel, and mince **shallot**. Peel and grate or mince **ginger**. Zest and quarter **lime**. Finely chop **cilantro**.

-  Rinse **shrimp*** under cold water. Pat shrimp dry with paper towels. Heat a **drizzle of oil** in a medium pan over medium-high heat. Add shrimp; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.




5 FINISH CURRY

- Simmer **curry** until sauce has thickened and veggies are tender, 4-6 minutes.
- Stir in **half the cilantro**. Taste and season with **salt** and more **lime juice** if desired. Turn off heat.
-  Add **shrimp** along with **half the cilantro**.



3 COOK VEGGIES

- Heat a **large drizzle of oil** in a medium pan over medium-high heat (**use a large pan for 4 servings**). Add **bell pepper**, **green beans**, and a **big pinch of salt**. Cook, stirring occasionally, until veggies are slightly softened and lightly charred, 4-6 minutes.

-  Use pan used for shrimp here.



6 FINISH & SERVE

- Roughly chop **peanuts**.
- Fluff **rice** with a fork; stir in **lime zest**.
- Divide rice between shallow bowls or plates and top with **curry**. Garnish with peanuts and **remaining cilantro**. Serve with any **remaining lime wedges** on the side.

 *Shrimp are fully cooked when internal temperature reaches 145°.