



# SPICY SHRIMP & ZUCCHINI CURRY

**FAST &  
FRESH**

Rice, Bell Pepper, Peanuts, Crispy Fried Onions & Cilantro

**BOX TO PLATE: 15 MINUTES**

HELLO

## FAST & FRESH

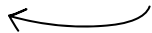
A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

- Paper towels
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



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**CALORIES: 810**

### 1 PREP



1 | 2  
Zucchini



1 | 2  
Bell Pepper



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



1 TBSP | 2 TBSP  
Curry Powder



1 | 2  
Veggie Stock Concentrate

- Wash and dry produce.
- Thinly slice **zucchini**. Cut **bell pepper** into strips.
- Rinse **shrimp**\* under cold water, then pat dry. In a medium bowl, mix **shrimp**, **curry powder**, **stock concentrate**, a **pinch of salt**, and **pepper**. **TIP: Use less curry powder if you like a milder flavor. You can always add more when you taste and season your finished curry.**



### 2 SIZZLE



1 | 2  
Coconut Milk  
Contains: Tree Nuts



1 oz | 2 oz  
Sweet Thai Chili Sauce

- Drizzle **oil** in a hot large pan. Add **zucchini** and **bell pepper**. Cook, stirring occasionally, until veggies are slightly tender, 5-6 minutes.
- Stir in **seasoned shrimp**; cook, stirring occasionally, until shrimp are opaque and cooked through, 3-4 minutes more.
- Stir in **coconut milk** and **chili sauce**. Bring to a boil, then cover and turn off heat.



### 3 ZAP



1 | 2  
Microwavable Rice



1 | 2  
Lime



¼ oz | ½ oz  
Cilantro

- While curry cooks, massage **rice** in package to break up grains; partially open package. Microwave for 90 seconds. **TIP: For a richer flavor, add 1 TBSP butter to the rice.**
- Quarter **lime**. Tear **cilantro**.
- Once **curry** is done, stir in **juice from half the lime**. Taste and season with **salt** and **pepper**.



### 4 SERVE



1 oz | 2 oz  
Peanuts  
Contains: Peanuts



1 | 2  
Crispy Fried Onions  
Contains: Wheat

- Top **rice** with **shrimp curry**. Sprinkle with **cilantro**, **peanuts**, and **crispy fried onions**.
- Serve with **remaining lime wedges** on the side. **TIP: If you have extra time, toast the peanuts first to add some extra crunch and flavor!**



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