



THAI COCONUT CURRY CHICKEN

with Chicken Thighs, Bell Pepper & Cilantro Lime Rice

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Bell Pepper*



1 | 2
Lime



¼ oz | ¼ oz
Cilantro



1 | 1
Chili Pepper



10 oz | 20 oz
Diced Chicken Thighs



1 TBSP | 1 TBSP
Curry Powder



1 | 2
Coconut Milk
Contains: Tree Nuts



1 oz | 2 oz
Sweet Thai Chili Sauce



1 | 2
Chicken Stock Concentrate



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



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: 620



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 690



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

SHAKE IT UP

Giving your coconut milk a good shake before opening helps allow the liquids and solids to quickly come together during cooking.

BUST OUT

- Small pot
- Medium pan
- Zester
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 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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*Chicken is fully cooked when internal temperature reaches 165°.

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



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.



2 PREP

- While rice cooks, **wash and dry produce**.
- Core, deseed, and cut **bell pepper** into 1-inch pieces. Zest and quarter **lime**. Mince **cilantro**. Thinly slice **chili**.



3 COOK BELL PEPPER

- Heat a **large drizzle of oil** in a medium pan over medium-high heat (**use a large pan for 4 servings**). Add **bell pepper** and a **big pinch of salt**. Cook, stirring occasionally, until softened, 5 minutes.



4 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Add chicken, another **large drizzle of oil**, and a **big pinch of salt** to pan with **bell pepper**. Cook, stirring occasionally, until chicken is lightly browned, 3-4 minutes (**it'll finish cooking in the next step**).
- Stir in **half the curry powder (all for 4 servings)**; cook, stirring, 1 minute.

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken.



5 SIMMER SAUCE

- Thoroughly shake **coconut milk** in container before opening.
- Stir ¾ cup coconut milk (**1½ cups for 4 servings**), **chili sauce**, **stock concentrate**, **juice from half the lime**, and **1 tsp sugar (2 tsp for 4)** into pan with **chicken mixture**. (**Save remaining coconut milk for another use.**)
- Bring to a simmer, then reduce heat to medium low. Simmer until sauce is thickened, bell pepper is tender, and chicken is cooked through, 4-6 minutes.
- Taste and season with **salt** and more **lime juice** if desired. Turn off heat.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and **half the cilantro (all for 4 servings)**. Season with **salt** and **pepper**. **TIP: For an extra-rich experience, stir in 1 TBSP butter (2 TBSP for 4).**
- Divide rice between shallow bowls and top with **coconut curry chicken**, remaining cilantro, and a **pinch of sliced chili** if desired. Serve with any **remaining lime wedges** on the side.

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