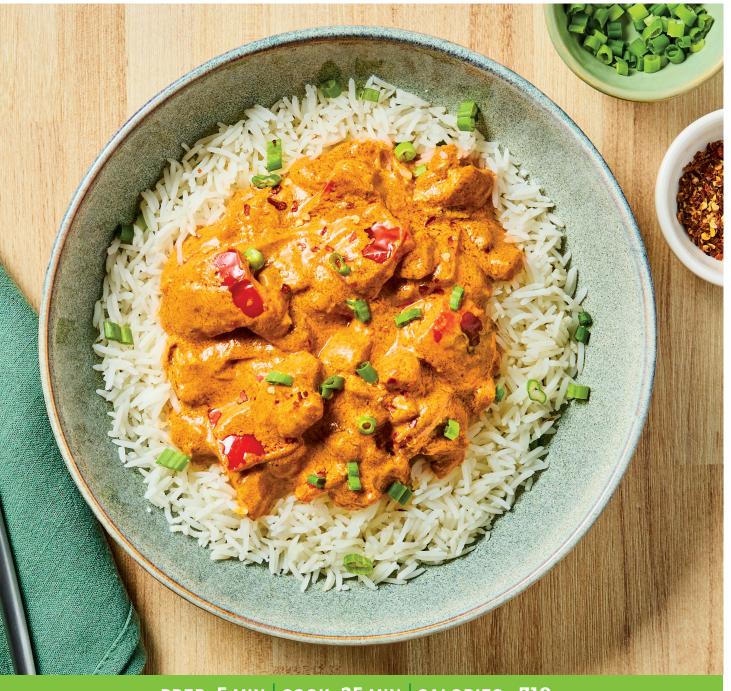


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# **COCONUT CHICKEN CURRY**

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with Chicken Thighs & Bell Pepper over Basmati Rice



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### **HELLO**

#### **COCONUT MILK**

With subtly sweet, nutty flavor and a richer, thicker texture than water or stock, this ingredient's ideal for creamy curries.

### **SHAKE IT UP**

Give your coconut milk a good shake before opening the container and adding to the pan in step 5. The fridge may have caused the cream to rise and solidify, but not to worry—the liquids and solids will quickly come together during cooking.

#### **BUST OUT**

- Small pot
  Paper towels
- Large pan

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- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (**1 tsp | 2 tsp**)
- Butter (1 TBSP | 2 TBSP)
  Contains: Milk

# **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 COOK BELL PEPPER MIXTURE

- While rice cooks, wash and dry produce.
- Core, deseed, and dice **bell pepper** into 1-inch pieces. Trim and thinly slice scallions, separating whites from greens.
- Heat a drizzle of oil in a large pan over medium-high heat. Add bell pepper and season with salt and pepper. Cook, stirring occasionally, until almost tender, 5 minutes. TIP: If needed, add splashes of water to help pepper soften.
- Add **scallion whites** and cook until veggies are softened, 2 minutes more. Turn off heat; transfer to a plate. Wash out pan.



### **3 COOK CHICKEN**

- Pat chicken\* dry with paper towels and season all over with salt and pepper.
- Heat a drizzle of oil in same pan over medium-high heat. Add chicken; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Reduce heat under pan to medium.
- Rinse **shrimp\*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken; cook, stirring, until shrimp are opaque and cooked through, 4-6 minutes.



### 4 ADD SEASONINGS

- Add tomato paste, curry powder, and paprika to pan with chicken. Add a pinch of chili flakes if you like things spicy.
- Cook, stirring, until chicken is fully coated and spices are fragrant, 1 minute.



### **5 FINISH CURRY**

- Stir in coconut milk, ¼ cup water, 1 tsp sugar, 1 TBSP butter, and a big pinch of salt. (For 4 servings, use ⅓ cup water, 2 tsp sugar, and 2 TBSP butter.) Bring to a simmer, then reduce heat to low. Cook until thickened, 2-3 minutes more. TIP: Taste and add more sugar if you like a sweeter curry.
- Add bell pepper mixture and sour cream; stir to combine. Taste and season with salt and pepper. Turn off heat.



## 6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**; divide between bowls.
- Top rice with **coconut chicken curry** and sprinkle with a **pinch of chili flakes** if desired. Garnish with **scallion greens** and serve.