



INDIAN-STYLE CHICKEN CURRY

with Chicken Thighs, Rice, Bell Pepper & Cilantro

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Basmati Rice



1 | 2
Bell Pepper*



1 | 2
Onion



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Cilantro



1 | 2
Chili Pepper



10 oz | 20 oz
Diced Chicken
Thighs



2 TBSP | 4 TBSP
Yogurt
Contains: Milk



1 tsp | 1 tsp
Garam Masala



5 oz | 10 oz
Curry Sauce Base
Contains: Milk



1 tsp | 2 tsp
Paprika



1 | 2
Chicken Stock
Concentrate



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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: 560



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 620



HELLO

GARAM MASALA

A versatile, warming, earthy Indian spice blend that includes cumin, coriander, cardamom, cinnamon, black pepper, and ginger.

SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Use as much or as little as you like in Step 6. You're the chef, after all.

BUST OUT

- Medium pot
- Paper towels
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 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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1 COOK RICE

- In a medium 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 dice **bell pepper** into 1-inch pieces. Halve, peel, and finely dice **onion**. Peel and mince or grate **garlic**. Roughly chop **cilantro**. Thinly slice **chili**.



3 SAUTÉ VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper and onion**; season with **salt and pepper**. Cook, stirring occasionally, until tender, 5-7 minutes. **TIP: If needed, add a splash of water to help pepper and onion soften.**
- Stir in **garlic**; cook until fragrant, 30 seconds.
- Turn off heat; transfer to a plate. Wash out pan.



4 COOK CHICKEN

- While veggies cook, pat **chicken*** dry with paper towels. Place chicken in a medium bowl and toss with **yogurt, half the garam masala (all for 4 servings), salt, and pepper** until evenly coated.
- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned all over, 2-4 minutes (**it'll finish cooking in the next step**). Reduce heat to medium.



5 MAKE CURRY SAUCE

- To the same pan, stir in **curry sauce, paprika, stock concentrate, ½ cup water (1 cup for 4 servings), 1 TBSP butter (2 TBSP for 4)**, and a **big pinch of salt**. Bring to a simmer, then reduce heat to low. Cook until sauce is thickened and chicken is cooked through, 2-3 minutes. **TIP: If sauce seems too thick, stir in a splash of water.**
- Add **veggies and sour cream**; stir to combine. Taste and season with **salt and pepper**. Turn off heat.



6 SERVE

- Fluff **rice** with a fork. Divide between shallow bowls or plates.
- Top with **chicken and sauce**. Sprinkle with **cilantro** and **sliced chili** if desired. Serve.

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

*Chicken is fully cooked when internal temperature reaches 165°.

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