



# VEGAN THAI GINGER CURRY

with Creamy Coconut Veggies, Peanuts & Lime Rice

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
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



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

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: 730



10 oz | 20 oz  
Chopped Chicken  
Breast  
Calories: 800



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 610



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)

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

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



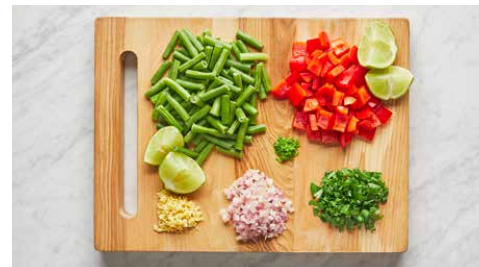
### 1 COOK RICE

- 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 or **chicken\*** dry with paper towels. Heat a **drizzle of oil** in a medium pan over medium-high heat. Add shrimp or chicken; 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** or **chicken** 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 or chicken 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.