



ONE-POT SPICY VEGAN CURRY STIR-FRY

with Noodles, Mushrooms, Cilantro & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



4 oz | 8 oz
Button Mushrooms



1 Clove | 2 Cloves
Garlic



1 | 1
Lime



¼ oz | ¼ oz
Cilantro



½ oz | 1 oz
Peanuts
Contains: Peanuts



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



1 | 2
Coconut Milk
Contains: Tree Nuts



1 TBSP | 1 TBSP
Curry Powder



1 | 2
Veggie Pho Stock
Concentrate



1 oz | 2 oz
Sweet Thai
Chili Sauce



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: 720



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 790



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 600



HELLO







CURRY POWDER

A fragrant blend of 10 spices—including turmeric, fenugreek, and cumin—adds rich aroma and flavor to saucy stir-fried veggies and noodles.

SHAKE IT UP

Give your coconut milk a good shake before opening the container and adding to the pan in step 4. 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

- Medium pot
- Paper towels  
- Strainer
- Large pan  
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
(1 tsp | 1 tsp)  
- Sugar (¼ tsp | ½ 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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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Peel and mince **garlic**. Quarter **lime**. Roughly chop **cilantro**. Roughly chop **peanuts** or crush in their bag with a heavy-bottomed pan.





2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until tender, 1-2 minutes.
- Drain and rinse noodles under cold water for at least 30 seconds. Toss noodles with a **drizzle of oil**; set aside. (Keep empty pot handy for next step.)



3 COOK VEGGIES

- Heat a **drizzle of oil** in empty pot used for noodles over medium-high heat. Add **bell pepper** and **mushrooms**; season with ¼ tsp salt (½ tsp for 4 servings) and a **pinch of pepper**. Cook, stirring occasionally, until browned and tender, 5-7 minutes.

-  While veggies cook, rinse **shrimp***
-  under cold water; pat shrimp or **chicken*** dry with paper towels. Season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken in a single layer; cook, stirring occasionally, until cooked through, 4-6 minutes.



4 MAKE SAUCE

- Add a **drizzle of oil** to pot with **veggies** and reduce heat to medium. Add **garlic**; cook, stirring, until fragrant, 30 seconds.
- Stir in **chili sauce**, **stock concentrate**, **half the coconut milk** (you'll use more later), and **half the curry powder** (all for 4 servings).




5 FINISH STIR-FRY


- Stir drained **noodles** and ¼ tsp sugar (½ tsp for 4 servings) into pot with **sauce**. If needed, stir in **splashes of remaining coconut milk** until everything is thoroughly coated in sauce.
- Remove pot from heat; stir in **juice from half the lime**. Taste and season with **salt** and **pepper** if needed.



6 SERVE

- Divide **stir-fry** between bowls. Top with **cilantro**, **peanuts**, and a **squeeze of lime juice**. Serve with any **remaining lime wedges** on the side.

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

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