



VEGAN SWEET POTATO COCONUT CURRY NOODLES

with Green Beans, Peanuts & Lime

INGREDIENTS

2 PERSON | 4 PERSON



½ oz | 1 oz
Peanuts
Contains: Peanuts



1 | 2
Sweet Potato



6 oz | 12 oz
Green Beans



1 | 2
Lime



¼ oz | ½ oz
Cilantro



4.5 oz | 9 oz
Lo Mein Noodles
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 1 TBSP
Curry Powder



1 | 2
Coconut Milk
Contains: Tree Nuts



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!



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: 25 MIN | CALORIES: 600



HELLO








LO MEIN

These long egg noodles have a tender, springy texture that's perfect for stir-fries.

USE YOUR NOODLE

Rinsing the noodles under cold water after boiling halts the cooking process to ensure they don't overcook once you add them to the pan in Step 5.

BUST OUT

- Large pot
- Strainer
- Large pan (or 2 large pans)  
- Medium bowl
- Whisk
- Paper towels 
- Kosher salt
- Black pepper  
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 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 large pot of **salted water** to a boil. **Wash and dry produce.**
- Roughly chop **peanuts**. Dice **sweet potato** into ½-inch pieces. Trim **green beans** if necessary and cut into 1½-inch pieces. Quarter **lime**. Roughly chop **cilantro**.




2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes.
- Drain noodles and rinse under cold water for 30 seconds.



3 TOAST PEANUTS

- While noodles cook, heat a large dry pan over medium-high heat. Add **peanuts** and cook, stirring frequently, until golden brown and fragrant, 2-3 minutes. Transfer to a plate.
-  Rinse **shrimp*** under cold water and pat dry with paper towels or open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in a separate large pan over medium-high heat. Add shrimp or chicken in a single layer; season with **salt** and **pepper**. Cook, stirring occasionally, until cooked through, 4-6 minutes.





4 COOK VEGGIES & SAUCE

- Heat a **drizzle of oil** in pan used for peanuts over medium-high heat. Add **sweet potato** and a **pinch of salt**. Cook, stirring occasionally, until browned and slightly tender, 7 minutes. (**Lower heat if sweet potato starts to brown too quickly.**)
- While sweet potato cooks, in a medium bowl, whisk together **coconut milk**, **chili sauce**, **garlic powder**, **half the curry powder**, and ½ cup water (all the curry powder and 1 cup water for 4 servings).
- Stir **green beans** and **sauce mixture** into pan with **sweet potato**. Bring to a boil, then cover and reduce to a low simmer. Cook until veggies are tender, 6-8 minutes. (**If sauce seems too thick, add a splash of water.**) Remove from heat.




5 FINISH NOODLES


- Add **drained noodles** and **juice from half the lime** to pan with **veggies and sauce**; toss to coat. Season with **salt**.
-  Add **shrimp** or **chicken** to pan along with  **drained noodles** and **lime juice**.



6 SERVE

- Divide **coconut curry noodles** between bowls and top with **peanuts** and **cilantro**. Squeeze **remaining lime wedges** over the top and serve.

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

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