

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Basmati Rice



Tomato Paste



1 tsp | 1 tsp Chili Flakes





Bell Pepper*



Diced Chicken Thighs



1 tsp | 2 tsp Paprika



1 TBSP | 2 TBSP

Curry Powder

Coconut Milk **Contains: Tree Nuts**



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



2 | 2 Scallions



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.

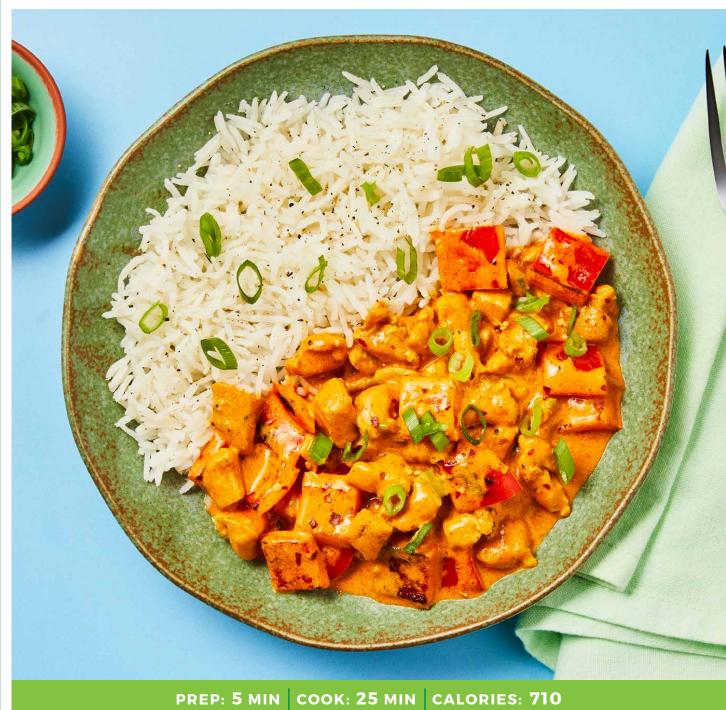






COCONUT CHICKEN CURRY

with Chicken Thighs & Bell Pepper over Basmati Rice





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

Paper towels

- Small pot
- · Large pan
- 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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1 COOK RICE

- In a small pot, combine rice, 34 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.



- 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.



- Stir in coconut milk, ¼ cup water, 1 tsp sugar. 1 TBSP butter, and a big pinch of salt. (For 4 servings, use 1/3 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.



- 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.