



VEGAN THAI COCONUT CURRY TOFU

with Bell Pepper & Cilantro Lime Rice

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



1 | 2
Bell Pepper*



1 | 2
Lime



¼ oz | ¼ oz
Cilantro



1 | 2
Tofu
Contains: Soy



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Curry Powder



1 | 2
Coconut Milk
Contains: Tree Nuts



2 | 4
Veggie Stock
Concentrates



1 oz | 2 oz
Sweet Thai
Chili Sauce



1 tsp | 1 tsp
Chili Flakes



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.



12 oz | 24 oz
Cauliflower Rice

Calories: 570



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 790



HELLO

SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to creamy sauce

WEIGHT A MINUTE

To press tofu, layer it between paper towels and then place a cutting board on top with a weight, such as a heavy can.

BUST OUT

- Small pot
- Paper towels
- Zester
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
(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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1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water** (**2¼ 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.

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **cauliflower rice** (**no need to drain**), a **big pinch of salt**, and **pepper**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. Keep covered off heat until ready to serve. (**Save jasmine rice for another use.**)



4 COOK BELL PEPPER

- Add **bell pepper** and a **pinch of salt** to pan with **tofu**. Cook, stirring occasionally, until bell pepper is softened and lightly browned and tofu is lightly browned all over, 5-7 minutes.



2 PREP

- **Wash and dry produce.**
- Core, deseed, and dice **bell pepper** into ¾-inch pieces. Zest and quarter **lime** (**for 4 servings, zest one lime and quarter both**). Finely chop **cilantro**.



5 MAKE SAUCE

- Stir **garlic powder** and **2 tsp curry powder** (**4 tsp for 4 servings**) into pan with **tofu and bell pepper**. (**TIP: Use more curry powder if you like a stronger flavor!**) Cook for 1 minute.
- Thoroughly shake **coconut milk** in container before opening. Stir in coconut milk, **chili sauce**, **stock concentrates**, **juice from half the lime**, and **1 tsp sugar** (**2 tsp for 4**). Bring to a boil, then reduce heat to medium low.
- Simmer until sauce has thickened and bell pepper is tender, 4-6 minutes. (**TIP: If sauce thickens before bell pepper is tender, add splashes of water.**) Taste and season with **salt** and more lime juice if desired. Turn off heat.



3 COOK TOFU

- Open and drain **tofu**; press out excess water with paper towels. Halve crosswise, then stand tofu upright and halve vertically. Lay flat and cut into ¾-inch cubes. Season with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add tofu and cook, undisturbed, until lightly browned on bottom, 2-3 minutes.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **half the lime zest** (**all for 4 servings**), **half the cilantro**, and a **drizzle of oil**. Season with **salt** and **pepper**.
- Divide rice between shallow bowls and top with **curry tofu**. Garnish with remaining cilantro and a **pinch of chili flakes** if desired. Serve with any **remaining lime wedges** on the side.