

INGREDIENTS



1/2 Cup | 1 Cup Jasmine Rice



1/4 oz | 1/4 oz Cilantro





1 TBSP | 1 TBSP Curry Powder





Chicken Stock Concentrate





Bell Pepper*



1 | 1 Chili Pepper)



Coconut Milk **Contains: Tree Nuts**



1 oz 2 oz Sweet Thai Chili Sauce

Lime

Diced Chicken

Thighs



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

*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

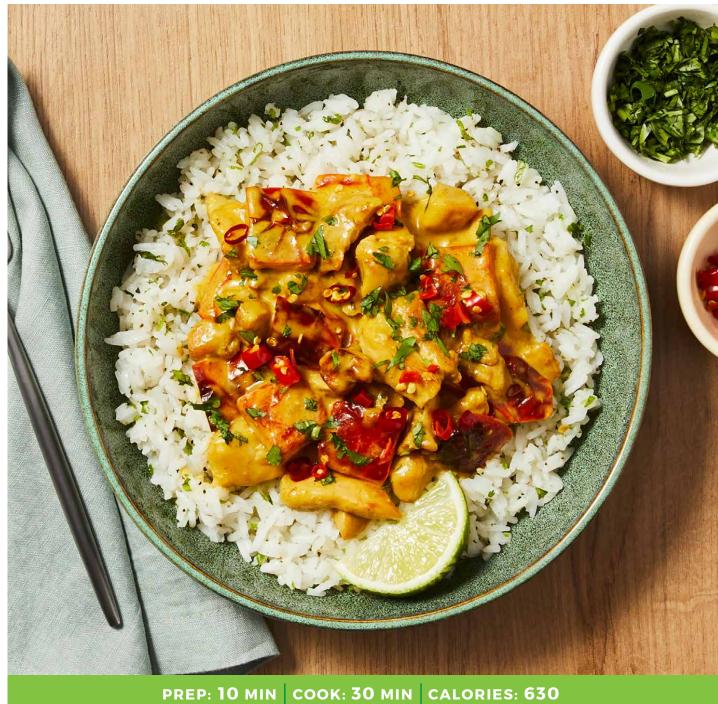




G Calories: 690

THAI COCONUT CURRY CHICKEN

with Chicken Thighs, Bell Pepper & Cilantro Lime Rice





HELLO

CURRY POWDER

A fragrant spice blend with turmeric, fenugreek, and cumin.

SHAKE IT UP

Giving your coconut milk a good shake before opening helps allow the liquids and solids to quickly come together during cooking.

BUST OUT

- Small pot
- Medium pan
- Zester
- Paper towels 6
- Kosher salt
- · Black pepper
- Cooking oil (4 tsp | 4 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, 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 PREP

- While rice cooks. wash and dry produce.
- Core, deseed, and cut bell pepper into 1-inch pieces. Zest and quarter lime. Mince cilantro. Thinly slice chili.



3 COOK BELL PEPPER

• Heat a large drizzle of oil in a medium pan over medium-high heat (use a large pan for 4 servings). Add bell pepper and a big pinch of salt. Cook, stirring occasionally, until softened, 5 minutes.



4 COOK CHICKEN

- Open package of chicken* and drain off any excess liquid.
- Add chicken, another large drizzle of oil. and a big pinch of salt to pan with bell pepper. Cook, stirring occasionally, until chicken is lightly browned. 3-4 minutes (it'll finish cooking in the next step).
- Stir in half the curry powder (all for 4 servings); cook, stirring, 1 minute.
- Rinse **shrimp*** under cold water, fraction than the part of the Swap in shrimp or **chopped chicken** breast* for diced chicken thighs.



5 SIMMER SAUCE

- Thoroughly shake coconut milk in container before opening.
- Stir 3/3 cup coconut milk (11/3 cups for 4 servings), chili sauce, stock concentrate, juice from half the lime. and 1 tsp sugar (2 tsp for 4) into pan with chicken mixture. (Save remaining coconut milk for another use.)
- Bring to a simmer, then reduce heat to medium low. Simmer until sauce is thickened, bell pepper is tender, and chicken is cooked through, 4-6 minutes.
- Taste and season with salt and more lime iuice if desired. Turn off heat.



6 FINISH & SERVE

- Fluff rice with a fork: stir in lime zest and half the cilantro. Season with salt and pepper. TIP: For an extrarich experience, stir in 1 TBSP butter (2 TBSP for 4).
- Divide rice between shallow bowls and top with coconut curry chicken. remaining cilantro, and a pinch of sliced chili if desired. Serve with any remaining lime wedges on the side.