

INGREDIENTS

2 PERSON | 4 PERSON



Bell Pepper*





4.5 oz | 9 oz Ramen Noodles **Contains: Wheat**



Pho Stock Concentrate



Button Mushrooms



1/4 oz | 1/4 oz Cilantro



½ oz | 1 oz Peanuts **Contains: Peanuts**

1 Clove | 2 Cloves

Garlic



1 TBSP | 1 TBSP Curry Powder



1 | 2

Coconut Milk

Contains: Tree Nuts

1 oz 2 oz Sweet Thai



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

*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

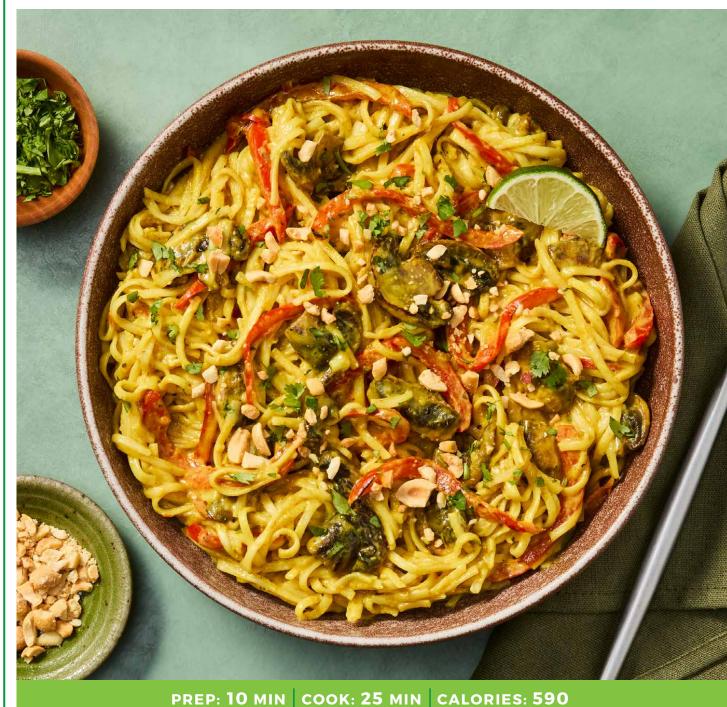




Calories: 790

ONE-POT SPICY VEGAN CURRY STIR-FRY

with Noodles, Mushrooms, Cilantro & Peanuts





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

• Paper towels 🗟 🔄

• Large pan 😉 😉

- Medium pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp) (9 (9
- 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.

HOW WAS YOUR MEAL?



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\$ *Shrimp are fully cooked when internal temperature

(c) *Chicken is fully cooked when internal temperature



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.
- Stir in **shrimp** or **chicken** along with **noodles**



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.