

INGREDIENTS

2 PERSON | 4 PERSON

Bell Pepper*



1/2 Cup | 1 Cup Jasmine Rice



1/4 oz | 1/4 oz Cilantro





1 TBSP | 1 TBSP Curry Powder



Coconut Milk **Contains: Tree Nuts**



Chili Pepper

1 oz | 2 oz Sweet Thai Chili Sauce

Diced Skinless Dark Meat Chicken



Chicken Stock Concentrate



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

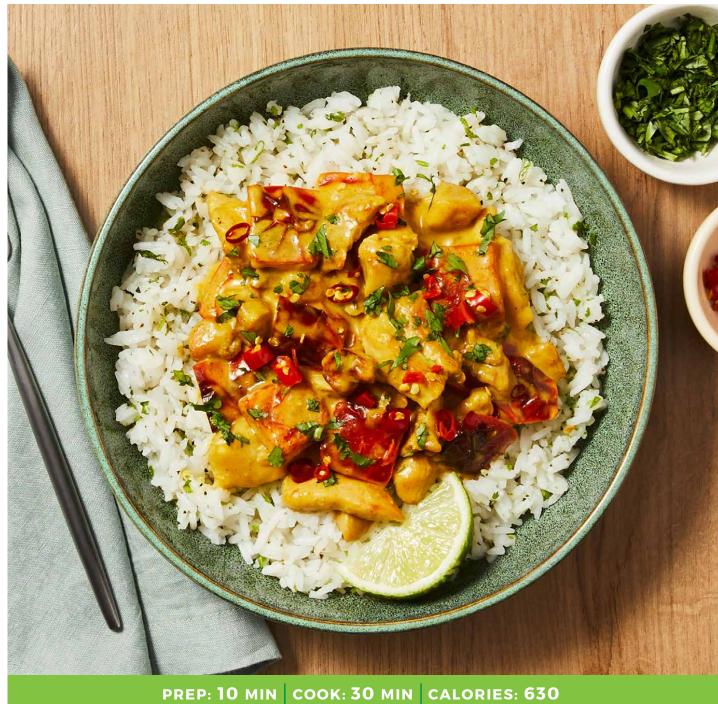




Calories: 690

THAI COCONUT CURRY CHICKEN

with Dark Meat Chicken, 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 😉
- 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.

HOW WAS YOUR MEAL?



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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, then pat dry with paper towels. Swap in shrimp or chopped chicken breast* for diced skinless dark meat chicken.



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 juice 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 extra-rich 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.