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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.

HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



G Calories: 720



10 oz | 20 oz Shrimp Contains: Shellfish

10 oz | 20 oz GChopped Chicken Breast

G Calories: 790

VEGAN THAI COCONUT GINGER CURRY

with Bell Pepper, Green Beans, Peanuts & Lime Rice



PREP: 10 MIN COOK: 30 MIN CALORIES: 600

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HELLO

SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to a creamy curry

SHAKE IT UP

Shake your coconut milk before opening and adding to the pan in step 4. The fridge may have caused the cream to solidify.

BUST OUT

• Medium pan

• Paper towels 😔 😔

- Small pot
- Zester
- Kosher salt
- Cooking oil (4 tsp | 4 tsp)
 (1 tsp | 1 tsp) (5 (5)
- 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.

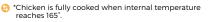
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Shrimp are fully cooked when internal temperature reaches 145°.





1 COOK RICE

- In a small pot, combine rice, ¾ 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 dice **bell pepper** into ½-inch pieces. Trim **green beans** if necessary; cut crosswise into 1-inch pieces. Halve, peel, and mince **shallot**. Peel and grate or mince **ginger**. Zest and quarter **lime**. Finely chop **cilantro**.
- Rinse shrimp* under cold water. Pat
 shrimp or chicken* dry with paper towels. Heat a drizzle of oil in a medium pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



3 COOK VEGGIES

- Heat a large drizzle of oil in a medium pan over medium-high heat (use a large pan for 4 servings). Add bell pepper, green beans, and a big pinch of salt. Cook, stirring occasionally, until veggies are slightly softened and lightly charred, 4-6 minutes.
- Use pan used for shrimp orchicken here.



5 FINISH CURRY

- Simmer **curry** until sauce has thickened and veggies are tender, 4-6 minutes.
- Stir in half the cilantro. Taste and season with salt and more lime juice if desired. Turn off heat.
- Add shrimp or chicken along with
 half the cilantro.



6 FINISH & SERVE

- Roughly chop peanuts.
- Fluff rice with a fork; stir in lime zest.
- Divide rice between shallow bowls or plates and top with curry. Garnish with peanuts and remaining cilantro. Serve with any remaining lime wedges on the side.



4 START CURRY

- Add another large drizzle of oil to pan with veggies; stir in shallot, ginger, and half the curry powder (all for 4 servings). Cook, stirring constantly, until fragrant, 1 minute.
- Add coconut milk. (TIP: Thoroughly shake coconut milk in container before opening.) Stir in chili sauce, stock concentrate, juice from half the lime, and 1 tsp sugar (2 tsp for 4). Bring to a simmer, then reduce heat to medium low.