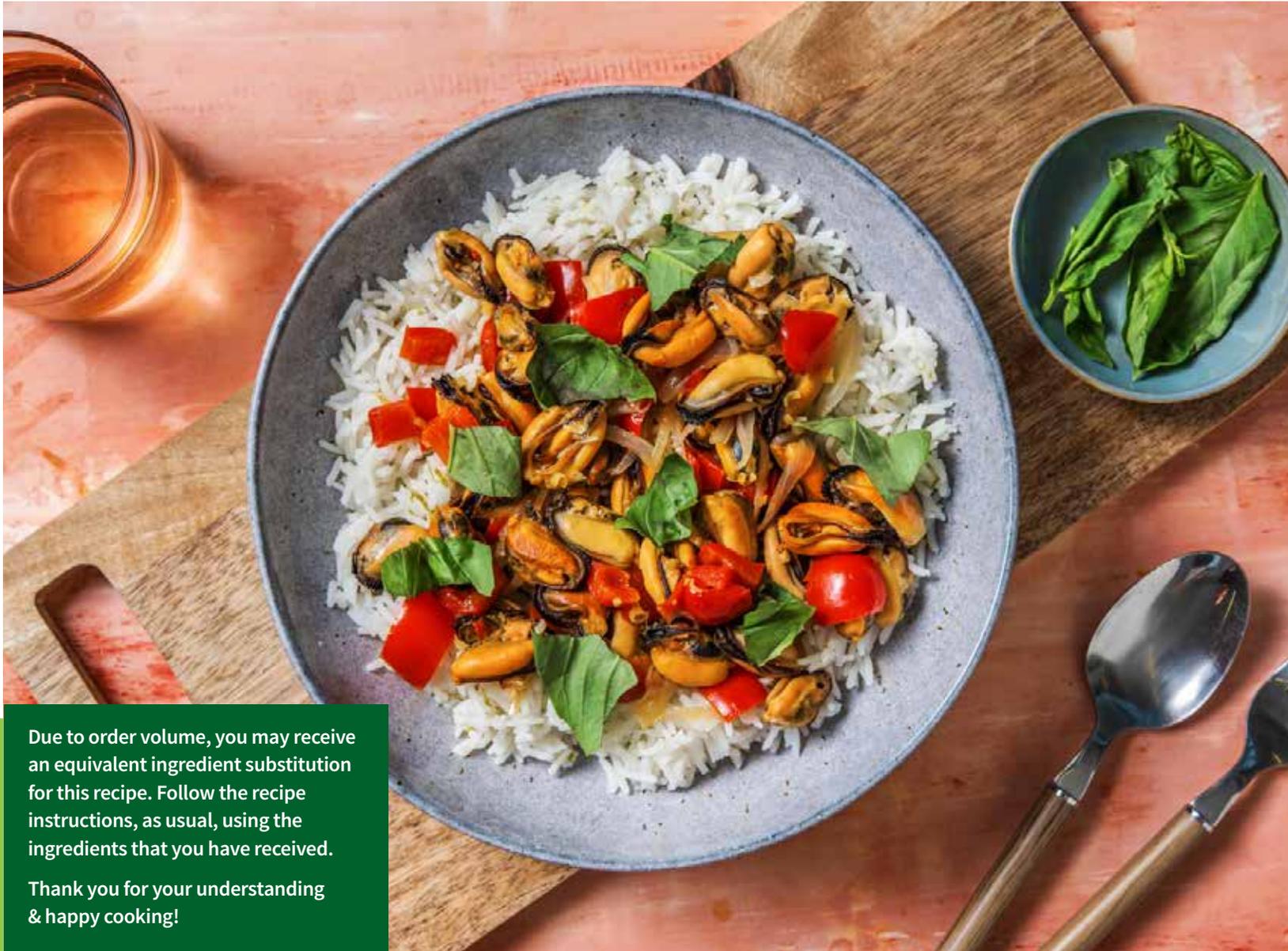




Lemongrass and Chili Mussels

with Sweet Bell Peppers and Fragrant Rice

PRONTO **SPICY** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Mussels



Lemongrass



Chili Garlic Sauce



Shallot



Lime



Basil



Sweet Bell Pepper



Basmati Rice



Vegetable Broth Concentrate

HELLO LEMONGRASS

A tall tropical grass with herbal lemony notes!

START HERE

Before starting, wash and dry all produce.

Bust Out

Measuring Spoons, Strainer, Zester, Medium Pot, Large Bowl, Measuring Cups, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Mussels	908 g	1816 g
Lemongrass	1	2
Chili Garlic Sauce	1 tbsp	1 tbsp
Shallot	50 g	100 g
Lime	1	2
Basil	7 g	14 g
Sweet Bell Pepper	160 g	320 g
Basmati Rice	¾ cup	1 ½ cup
Vegetable Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1. COOK RICE

Remove the outer 2 layers of the **lemongrass** and cut ½-inch off the bottom end. Strip the **basil leaves** from the **stem**. (**NOTE:** Save the stems and lemongrass leaves!) Add the **outer leaves** of the **lemongrass** and **basil stem** to a medium pot with **1 ¼ cup water** (dbl for 4 ppl). Cover and bring to a boil. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. COOK MUSSELS

Add the **broth concentrate(s)**, **1 cup of reserved mussel liquid** and **½ tsp chili-garlic sauce** (dbl for 4 ppl). Bring to a boil over high heat. Add **mussels**. Cover and cook, until heated through, 2-3 min.** Season with **pepper**.



2. PREP

Cut the **remaining lemongrass stalk** in half. Using the back of a wooden spoon forcefully tap the **lemongrass** to bruise. Thinly slice the **lemongrass** crosswise. Peel, then thinly slice the **shallot**. Zest, then juice **half the lime** (1 lime for 4 ppl). Cut the remaining **lime** into wedges. Cut the **pepper** into ½-inch pieces. Using a strainer, drain **mussels** over a large bowl, reserving **liquid**. Using a spoon, remove **mussels** from the shells and discard shells and any **broken or closed mussels**.



5. FINISH RICE

When the **rice** is finished cooking, remove the **basil stems** and **outer lemongrass leaves** from **rice**. Fluff with a fork and stir in the **lime zest**. Season with **salt**.



3. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then the **shallot, peppers** and **lemongrass**. Cook, stirring occasionally, until softened and fragrant, 3-4 min.



6. FINISH AND SERVE

Stir **lime juice** into the **mussels**. Divide the **rice** between bowls. Top with the **lemongrass** and **chili mussels**. Tear over the **basil leaves** and squeeze over a **lime wedge** to taste.

Dinner Solved!