THAI GINGER CURRY

with Creamy Coconut Veggies, Cauliflower Rice & Peanuts

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 530

HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

- **12 oz | 24 oz** Cauliflower Rice
- **1 | 2** Bell Pepper*
- **6 oz | 12 oz** Green Beans
- **1 | 2** Shallot
- **1 Thumb | 2 Thumbs** Ginger
- **1 | 2** Lime
- **¼ oz | ½ oz** Cilantro
- **1 TBSP | 1 TBSP** Curry Powder
- **5.07 oz | 10.14 oz** Coconut Milk — Contains: Tree Nuts
- **1 oz | 2 oz** Sweet Thai Chili Sauce — Contains: Soy
- **1 | 2** Veggie Stock Concentrate
- **½ oz | 1 oz** Peanuts — Contains: Peanuts

* The ingredient you received may be a different color.

HELLO

CAULIFLOWER RICE

Florets are transformed into a flavorful, quick-cooking swap for regular rice

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SHAKE IT UP

Give your coconut milk a good shake before opening the container and adding the liquid 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

- Grater
- Zester
- Medium pan
- Large pan
- Kosher salt
- Cooking oil (**5 tsp** | **5 tsp**)
- Sugar (**1 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
  Contains: Milk

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1 PREP

- **Wash and dry produce** (except cauliflower rice).
- 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**.

2 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.

3 COOK CAULIFLOWER RICE

- While veggies cook, heat a **drizzle of oil** in a large pan over medium-high heat. Add **cauliflower rice**; season with **¾ tsp salt (1½ tsp for 4 servings)**. Cook until lightly browned, 3-4 minutes.
- Stir in **¼ cup water (⅓ cup for 4)**; cook until cauliflower is tender, 3-4 minutes more. Turn off heat.

4 START CURRY

- Meanwhile, add a **large drizzle of oil** to pan with **veggies**, then 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.

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**. Stir in more **lime juice** if desired. Turn off heat.

6 FINISH & SERVE

- Roughly chop **peanuts**.
- Stir **lime zest** and **1 TBSP butter (2 TBSP for 4 servings)** into pan with **cauliflower rice**.
- Divide cauliflower 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.

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