



Tofu Massaman Curry with Green Beans and Zesty Rice

Classic 30 Minutes • Medium Spice • 1 of your 5 a day • Veggie

18



Jasmine Rice



Tofu



Green Beans



Carrot



Garlic Clove



Salted Peanuts



Lime



Thai Style
Spice Blend



Massaman Curry
Paste



Coconut Milk



Vegetable Stock Paste

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Garlic Press, Zester, Frying Pan and Bowl.

Ingredients

	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml
Jasmine Rice	150g	225g	300g
Tofu** 11	280g	420g	560g
Green Beans**	80g	150g	150g
Carrot**	1	1½	2
Garlic Clove**	1	2	2
Salted Peanuts 1	25g	40g	40g
Lime**	½	¾	1
Thai Style Spice Blend 3	1 sachet	1 sachet	2 sachets
Massaman Curry Paste	50g	75g	100g
Coconut Milk	200ml	300ml	400ml
Water for Curry*	100ml	150ml	200ml
Vegetable Stock Paste 10	10g	15g	20g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	476g	100g
Energy (kJ/kcal)	3099 / 741	651 / 156
Fat (g)	35	7
Sat. Fat (g)	18	4
Carbohydrate (g)	76	16
Sugars (g)	9	2
Protein (g)	29	6
Salt (g)	3.82	0.80

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

1) Peanut 3) Sesame 10) Celery 11) Soya

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Cook the Rice

Pour the **water** for the **rice** (see ingredients for amount) into a saucepan and bring to the boil. When boiling, add ¼ tsp of **salt**, stir in the **rice**, lower the heat to medium and pop a lid on the pan. Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Make the Curry

Pour in the **coconut milk**, **water for the curry** (see ingredients for amount) and **vegetable stock paste**. Stir to combine and bring to a simmer. Add in the **green beans** and allow the **curry** to cook uncovered, stirring occasionally until the **sauce** is slightly thickened and the **beans** are tender, 7-8 mins.



Prep It

Meanwhile, drain the **tofu** and pat it dry with some kitchen roll. Chop the **tofu** into 2cm cubes. Trim the **green beans** and cut into thirds. Trim the **carrot** then slice into rounds about 1cm thick. Peel and grate the **garlic** (or use a garlic press). Finely chop the **peanuts** or put them in a freezer bag and crush them with the bottom of a pan. Zest the **lime** and cut into **wedges**.



Finish Off

Remove the **curry** from the heat. **TIP:** Add a splash of **water** if it's a bit thick. Add a squeeze of **lime juice**, then taste the **curry** and season with **salt**, **pepper** and more **lime juice** if needed.



Tofu Time

Heat a drizzle of **oil** in a large frying pan on a medium-high heat. Once hot, add the **tofu** and fry, stirring occasionally, until browned all over, 6-7 mins. Add the **carrot** and stir-fry until it has started to soften, 3-4 mins. Then add the **garlic**, **Thai style spice blend** and **massaman curry paste**. Cook, stirring frequently, until fragrant, 1 minute.



Time to Serve

Fluff the **rice** with a fork and mix through the **lime zest**. Share the **curry** between your bowls and spoon over the **tofu** **curry**. Sprinkle over the **peanuts** and serve any remaining **lime wedges** alongside for squeezing over.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.