



VEGAN GARDEN CURRY WITH CHICKPEAS

plus Zucchini, Cabbage, Rice & Lime

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 | 2
Chickpeas



1 | 2
Lime



1 | 2
Zucchini



¾ Cup | 1½ Cups
Jasmine Rice



4 oz | 8 oz
Red Cabbage and
Carrot Mix



1 tsp | 2 tsp
Garlic Powder



1 | 2
Veggie Stock
Concentrate



1 | 2
Mushroom Stock
Concentrate



1 | 2
Coconut Milk
Contains: Tree Nuts



1 TBSP | 2 TBSP
Curry Powder



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HELLO

COCONUT MILK

Subtly sweet with a rich texture—ideal for
creamy vegan curry



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 810



SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin.

BUST OUT

- Strainer
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)
- Sugar (**¼ tsp** | **½ tsp**)

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1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **ginger** until you have ½ tsp (**1 tsp for 4 servings**). Trim and slice **zucchini** crosswise into ½-inch-thick rounds. Drain and rinse **chickpeas**. Quarter **lime**.



3 MAKE CURRY

- While rice cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **scallion whites** and **minced ginger**; cook, stirring, until fragrant, 30-45 seconds.
- Add **zucchini, cabbage and carrot mix, chickpeas, veggie stock concentrate, mushroom stock concentrate, garlic powder, curry powder, ¼ tsp sugar (½ tsp for 4 servings)**, and a **big pinch of salt and pepper**. Cook, stirring, until cabbage is slightly wilted, 3-5 minutes.
- Add **coconut milk** and **¼ cup water (½ cup for 4)**; cook, stirring, until slightly thickened, 2-3 minutes more.



2 COOK RICE

- In a small pot, combine **rice, 1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook, covered, until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide rice between bowls; top with **curry**. Garnish with **scallion greens** and a **squeeze of lime juice**. Serve with remaining lime wedges on the side.