



SPICY SHRIMP & ZUCCHINI CURRY

FAST & FRESH

Rice, Bell Pepper, Peanuts, Crispy Fried Onions & Cilantro

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Paper towels
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)



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CALORIES: 810

1 PREP



1 | 2
Zucchini



1 | 2
Bell Pepper



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 TBSP | 2 TBSP
Curry Powder



1 | 2
Veggie Stock
Concentrate

- Wash and dry produce.
- Thinly slice **zucchini**. Cut **bell pepper** into strips.
- Rinse **shrimp*** under cold water, then pat dry. In a medium bowl, mix **shrimp**, **curry powder**, **stock concentrate**, a **pinch of salt**, and **pepper**. **TIP: Use less curry powder if you like a milder flavor. You can always add more when you taste and season your finished curry.**



2 SIZZLE



1 | 2
Coconut Milk
Contains: Tree Nuts



1 oz | 2 oz
Sweet Thai Chili
Sauce

- Drizzle **oil** in a hot large pan. Add **zucchini** and **bell pepper**. Cook, stirring occasionally, until veggies are slightly tender, 5-6 minutes.
- Stir in **seasoned shrimp**; cook, stirring occasionally, until shrimp are opaque and cooked through, 3-4 minutes more.
- Stir in **coconut milk** and **chili sauce**. Bring to a boil, then cover and turn off heat.



3 ZAP



1 | 2
Microwavable
Rice



1 | 2
Lime



¼ oz | ½ oz
Cilantro

- While curry cooks, massage **rice** in package to break up grains; partially open package. Microwave for 90 seconds. **TIP: For a richer flavor, add 1 TBSP butter to the rice.**
- Quarter **lime**. Tear **cilantro**.
- Once **curry** is done, stir in **juice from half the lime**. Taste and season with **salt** and **pepper**.



4 SERVE



1 oz | 2 oz
Peanuts
Contains: Peanuts



1 | 2
Crispy Fried
Onions
Contains: Wheat

- Top **rice** with **shrimp curry**. Sprinkle with **cilantro**, **peanuts**, and **crispy fried onions**.
- Serve with **remaining lime wedges** on the side. **TIP: If you have extra time, toast the peanuts first to add some extra crunch and flavor!**



*Shrimp are fully cooked when internal temperature reaches 145°.