

INGREDIENTS		
2 PERSON 4 PERSON		
2 Cup 1 Cup Basmati Rice	1 2 Bell Pepper*	10 oz 20 oz Diced Chicken Thighs
1 2 Tomato Paste	1 TBSP 2 TBSP Curry Powder	1 tsp 2 tsp Paprika
l tsp 1 tsp Chili Flakes	1 2 Coconut Milk Contains: Tree Nuts	11/2 TBSP 3 TBSP Sour Cream Contains: Milk
2 2 Scallions		
ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!		
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2 PERSON | 4 PERSON If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



Galories: 660

COCONUT CHICKEN CURRY

with Chicken Thighs & Bell Pepper over Basmati Rice



PREP: 5 MIN COOK: 25 MIN CALORIES: 700



HELLO

COCONUT MILK

With subtly sweet, nutty flavor and a richer, thicker texture than water or stock, this ingredient's ideal for creamy curries.

SHAKE IT UP

Give your coconut milk a good shake before opening the container and adding to the pan in step 5. 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

Small pot
 Paper towels

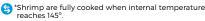
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (**1 tsp | 2 tsp**)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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*Chicken is fully cooked when internal temperature reaches 165°.





1 COOK RICE

- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



2 COOK BELL PEPPER MIXTURE

- While rice cooks, wash and dry produce.
- Core, deseed, and dice **bell pepper** into 1-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.
- Heat a drizzle of oil in a large pan over medium-high heat. Add bell pepper and season with salt and pepper. Cook, stirring occasionally, until almost tender, 5 minutes. TIP: If needed, add splashes of water to help pepper soften.
- Add **scallion whites** and cook until veggies are softened, 2 minutes more. Turn off heat; transfer to a plate. Wash out pan.



3 COOK CHICKEN

- Pat chicken* dry with paper towels and season all over with salt and pepper.
- Heat a **drizzle of oil** in same pan over medium-high heat. Add chicken; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Reduce heat under pan to medium.
- Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken; cook, stirring, until shrimp are opaque and cooked through, 4-6 minutes.



4 ADD SEASONINGS

- Add tomato paste, curry powder, and paprika to pan with chicken. Add a pinch of chili flakes if you like things spicy.
- Cook, stirring, until chicken is fully coated and spices are fragrant, 1 minute.



5 FINISH CURRY

- Stir in coconut milk, ¼ cup water, 1 tsp sugar, 1 TBSP butter, and a big pinch of salt. (For 4 servings, use ½ cup water, 2 tsp sugar, and 2 TBSP butter.) Bring to a simmer, then reduce heat to low. Cook until thickened, 2-3 minutes more. TIP: Taste and add more sugar if you like a sweeter curry.
- Add bell pepper mixture and sour cream; stir to combine. Taste and season with salt and pepper. Turn off heat.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**; divide between bowls.
- Top rice with **coconut chicken curry** and sprinkle with a **pinch of chili flakes** if desired. Garnish with **scallion greens** and serve.