



COCONUT CHICKEN CURRY

with Chicken Thighs & Bell Pepper over Basmati Rice

INGREDIENTS

2 PERSON | 4 PERSON



½ 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



1 tsp | 1 tsp
Chili Flakes



1 | 2
Coconut Milk
Contains: Tree Nuts



1½ 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!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 660



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°.

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



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.



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.



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.



5 FINISH CURRY

- Stir in **coconut milk**, **¾ 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.



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.



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.