

# INGREDIENTS 2 PERSON | 4 PERSON 1/2 Cup | 1 Cup 2 4 2 4 Green Bell White Rice Scallions Peppers 1 Clove | 2 Cloves 1 2 1 2 Chickpeas Lime Garlic 1 TBSP | 2 TBSP 4 oz | 8 oz 1 2 Bok Choy and Curry Powder 🖠 Coconut Milk Napa Cabbage **Contains: Tree Nuts 1 oz | 2 oz** Sweet Thai Chili Sauce **1 | 2** Veggie Stock Concentrate ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

# HelloCustom

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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.



# SPICY COCONUT CURRY STUFFED PEPPERS

with Rice, Chickpeas, Bok Choy & Lime



PREP: 10 MIN COOK: 30 MIN CALORIES: 740



# HELLO

### SWEET THAI CHILI SAUCE

This versatile ingredient brings spicy, sweet, and umami flavors to creamy coconut curry.

# SHAKE IT UP

Shake your coconut milk vigorously before opening and adding to the pan in Step 5. Refrigeration may have caused the cream to rise to the top and solidify.

# **BUST OUT**

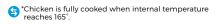
Large pan

- Baking sheet Zester
- Small pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) 🕞
- Sugar (<sup>1</sup>/<sub>2</sub> tsp | 1 tsp)

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### **1 START PREP & ROAST PEPPERS**

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Halve bell peppers lengthwise; remove ribs and seeds.
- Place bell peppers on a baking sheet and rub all over with a drizzle of oil. Season with salt and pepper, then arrange cut sides down.
- · Roast on top rack until browned and softened. 15-18 minutes.



### **2 COOK RICE**

- Meanwhile, in a small pot, combine rice, 34 cup water (11/2 cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender. 15-18 minutes.
- Keep covered off heat until ready to serve.



# **3 FINISH PREP**

- While rice cooks, drain and rinse chickpeas. Peel and mince or grate garlic. Trim and thinly slice scallions, separating whites from greens. Zest and quarter lime.
- Open package of chicken\* and drain off any excess liquid. Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken in a single laver and season with salt and pepper; cook, stirring occasionally, until browned and cooked through. 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



### **6 ASSEMBLE PEPPERS & SERVE**

- Fluff rice with a fork. Stir rice into curry. Once **bell peppers** are done roasting, remove sheet from oven.
- Carefully stuff each bell pepper with as much filling as will fit.
- Divide stuffed peppers between plates; garnish with scallion greens. Serve with remaining filling and any remaining lime wedges on the side.



# **4 START CURRY**

- Heat a **drizzle of oil** in a large pan over medium heat. Add bok choy and napa cabbage and cook. stirring occasionally. until softened 1-2 minutes.
- Stir in chickpeas, garlic, scallion whites, and 2 tsp curry powder (4 tsp for 4 servings). (TIP: Use more curry powder if you like a stronger flavor!) Cook, stirring occasionally, until fragrant, 1 minute. Season with a big pinch of salt.
- 疧 Use pan used for chicken here.
- chili sauce, stock concentrate, ½ cup water, <sup>1</sup>/<sub>2</sub> tsp sugar, and juice from half the lime (¾ cup water and 1 tsp sugar for 4 servings). • Bring to a boil, then reduce heat to

• To pan with veggies, add coconut milk,

- medium low. Cook until curry has thickened slightly, 4-6 minutes. TIP: If curry seems too thick, stir in splashes of water as needed.
- Taste and season with salt and more lime juice if desired. Turn off heat; stir in lime zest to taste.



**5 FINISH CURRY** 

container before opening.

• Thoroughly shake **coconut milk** in

Add chicken to curry along with lime zest.