



# CREAMY CHICKEN, POTATO & PEA CURRY

with Chicken Thighs, Cilantro & White Rice

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
White Rice



12 oz | 24 oz  
Potatoes\*



1 Thumb | 2 Thumbs  
Ginger



10 oz | 20 oz  
Diced Chicken  
Thighs



1 tsp | 2 tsp  
Turmeric



1 tsp | 2 tsp  
Garam Masala



1 | 2  
Chicken Stock  
Concentrate



1 | 2  
Lime



¼ oz | ½ oz  
Cilantro



4 oz | 8 oz  
Peas



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



2 TBSP | 4 TBSP  
Yogurt  
Contains: Milk



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: 580



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 650



HELLO


## TURMERIC

This warming spice adds a subtle earthy flavor and golden hue to curry.

## 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

- Small pot
- Large pan
- Grater
- Paper towels 
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)

## GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



## 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 heat to low.
- Cook, covered, until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.




## 2 START PREP

- While rice cooks, **wash and dry produce**.
- Dice **potatoes** into ½-inch pieces. Peel and grate **ginger**.



## 3 BROWN CHICKEN

- Open package of **chicken\*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large pan over high heat. Add chicken, **potatoes, ginger, turmeric, garam masala, salt, and pepper**.
- Cook, stirring occasionally, until chicken is browned, 2-3 minutes. **(It'll finish cooking in the next step.)**

-  Rinse **shrimp\*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken.



## 4 SIMMER CURRY

- To pan with **chicken mixture**, add **stock concentrate, 1¼ cups water**, and **¼ tsp sugar (2 cups water and ½ tsp sugar for 4 servings)**. Stir to combine.
- Cover and reduce heat to medium high. Bring to a simmer and cook, stirring occasionally, until potatoes are tender and chicken is cooked through, 8-10 minutes. Remove from heat.



## 5 FINISH PREP & CURRY

- Meanwhile, quarter **lime**. Roughly chop **cilantro**.
- Once **curry** is done, stir in **peas, sour cream, yogurt, and juice from two lime wedges (four wedges for 4 servings)** until combined and peas are warmed through.
- Taste and season with **salt and pepper** if desired.



## 6 SERVE

- Divide **curry and rice** between shallow bowls in separate sections.
- Garnish with **cilantro** and serve with a **squeeze of lime**.

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

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