



VEGAN THAI GREEN CURRY WITH CHICKPEAS

plus Zucchini, Cabbage, Rice & Lime

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



1 | 2
Chickpeas



1 | 2
Lime



1 | 2
Zucchini



3/4 Cup | 1 1/2 Cups
Jasmine Rice



4 oz | 8 oz
Red Cabbage and
Carrot Mix



1 tsp | 2 tsp
Garlic Powder



1 | 2
Veggie Stock
Concentrate



1 | 2
Mushroom Stock
Concentrate



1 | 2
Coconut Milk
Contains: Tree Nuts



2 TBSP | 4 TBSP
Green Curry Paste



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HelloCustom

2 PERSON | 4 PERSON

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10 oz | 20 oz
Diced Chicken
Thighs

Calories: 1010



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 820



HELLO

GREEN CURRY PASTE

This complex sauce starter stars green chilis, garlic, shallot, lemongrass, and lime.

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

- Strainer
- Large pan
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
(1 tsp | 1 tsp)
- Sugar (1/4 tsp | 1/2 tsp)

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



1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **ginger** until you have 1/2 tsp (**1 tsp for 4 servings**). Trim and slice **zucchini** crosswise into 1/2-inch-thick rounds. Drain and rinse **chickpeas**. 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; season with **salt** and **pepper**. Cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



3 MAKE CURRY

- While rice cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **scallion whites** and **minced ginger**; cook, stirring, until fragrant, 30-45 seconds.
- Add **zucchini, cabbage and carrot mix, chickpeas, veggie stock concentrate, mushroom stock concentrate, garlic powder, 1/4 tsp sugar** (1/2 tsp for 4 servings), and a **big pinch of salt and pepper**. Cook, stirring, until cabbage is slightly wilted, 3-5 minutes.
- Add **coconut milk** and 1/4 cup **water** (1/2 cup for 4); cook, stirring, until slightly thickened, 2-3 minutes more. Remove from heat and stir in **curry paste**.

Use pan used for chicken here.



2 COOK RICE

- In a small pot, combine **rice, 1 1/4 cups water** (2 1/4 cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook, covered, until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide rice between bowls; top with **curry**. Garnish with **scallion greens** and a **squeeze of lime juice**. Serve with remaining lime wedges on the side.

Place **chicken** atop curry.

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