



VEGAN THAI GINGER CURRY

with Cauliflower Rice, Coconut Green Beans & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Cauliflower Rice



1 | 2
Bell Pepper*



6 oz | 12 oz
Green Beans



1 | 2
Shallot



1 Thumb | 2 Thumbs
Ginger



1 | 2
Lime



¼ oz | ½ oz
Cilantro



1 TBSP | 1 TBSP
Curry Powder



1 | 2
Coconut Milk
Contains: Tree Nuts



1 oz | 2 oz
Sweet Thai
Chili Sauce



1 | 2
Veggie Stock
Concentrate



½ oz | 1 oz
Peanuts
Contains: Peanuts



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

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: 680



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 760



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 560



HELLO





SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to a creamy curry

WE PROPOSE A TOAST

If you have a few extra minutes, unleash extra flavor and crunch by toasting peanuts in a small dry pan over medium-high heat, stirring often, until golden brown and fragrant.

BUST OUT

- Small pot
- Medium pan
- Zester
- Paper towels  
- Kosher salt
- Cooking oil (5 tsp | 5 tsp) (1 tsp | 1 tsp)  
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (1 tsp | 2 tsp)

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1 COOK CAULIFLOWER RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **cauliflower rice (no need to drain)**, and a **big pinch of salt and pepper**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes.
- Turn off heat; stir in **1 TBSP olive oil (2 TBSP for 4 servings)**. Keep covered off heat until ready to serve.




4 START CURRY

- Add another **large drizzle of oil** to pan with **veggies**; stir in **shallot, ginger**, and **half the curry powder (all for 4 servings)**. Cook, stirring constantly, until fragrant, 1 minute.
- Add **coconut milk**. (TIP: Thoroughly shake coconut milk in container before opening.) Stir in **chili sauce, stock concentrate, juice from half the lime**, and **1 tsp sugar (2 tsp for 4)**. Bring to a simmer, then reduce heat to medium low.





2 PREP

- While cauliflower rice cooks, **wash and dry produce**.
- Core, deseed, and dice **bell pepper** into ½-inch pieces. Trim **green beans** if necessary; cut crosswise into 1-inch pieces. Halve, peel, and mince **shallot**. Peel and grate or mince **ginger**. Zest and quarter **lime**. Finely chop **cilantro**.
-  Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels. Heat a **drizzle of oil** in a medium pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.





5 FINISH CURRY

- Simmer **curry** until sauce has thickened and veggies are tender, 4-6 minutes.
- Stir in **half the cilantro**. Taste and season with **salt** and more **lime juice** if desired. Turn off heat.
-  Add **shrimp** or **chicken** along with  **half the cilantro**.




3 COOK VEGGIES


- Heat a **large drizzle of oil** in a medium pan over medium-high heat (**use a large pan for 4 servings**). Add **bell pepper, green beans**, and a **big pinch of salt**. Cook, stirring occasionally, until veggies are slightly softened and lightly charred, 4-6 minutes.
-  Use pan used for shrimp or  chicken here.



6 FINISH & SERVE

- Roughly chop **peanuts**.
- Fluff **cauliflower rice** with a fork; stir in **lime zest**.
- Divide rice between shallow bowls or plates and top with **curry**. Garnish with peanuts and **remaining cilantro**. Serve with any **remaining lime wedges** on the side.

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

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