

INGREDIENTS

2 PERSON | 4 PERSON



Bell Pepper*



Button Mushrooms



Garlic



Lime



1/4 oz | 1/4 oz Cilantro



Peanuts **Contains: Peanuts**



6 oz | 12 oz Ramen Noodles Contains: Wheat



5.07 oz | 10.14 oz Coconut Milk **Contains: Tree Nuts**



1 TBSP | 1 TBSP Curry Powder



Veggie Pho Stock Concentrate



Sweet Thai Chili Sauce Contains: Soy

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz **S** Chicken Breast Strips



Calories: 760

ONE-POT SPICY COCONUT CURRY STIR-FRY

with Noodles. Cilantro & Peanuts

ONE PAN



PREP: 10 MIN COOK: 25 MIN CALORIES: 570



HELLO

CURRY POWDER

A fragrant blend of 10 spices including turmeric, fenugreek, and cumin—adds rich aroma and flavor to saucy, stir-fried veggies, and noodles.

SHAKE IT UP

Give your coconut milk a good shake before opening the container and adding to the pan in step 4. 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

- Medium pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (¼ tsp | ½ tsp)
- Paper towels 🕏
- Cooking oil (1 tsp | 1 tsp)

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



1 PREP

- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Halve, core, and thinly slice bell pepper into strips. Trim and thinly slice mushrooms. Peel and mince garlic.
 Quarter lime. Roughly chop cilantro.
 Roughly chop peanuts or crush in their bag with a heavy-bottomed pan.



2 COOK NOODLES

- Once water is boiling, add ¾ of the noodles (save the rest for another use) to pot. Cook, stirring occasionally, until tender. 1-2 minutes.
- Drain and rinse noodles under cold water for at least 30 seconds. Toss noodles with a drizzle of oil; set aside. (Keep empty pot handy for next step.)





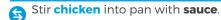
3 COOK VEGGIES

 Heat a drizzle of oil in empty pot used for noodles over medium-high heat.
Add bell pepper and mushrooms; season with ¼ tsp salt (½ tsp for 4 servings) and a pinch of pepper.
Cook, stirring occasionally, until browned and tender, 5-7 minutes.



4 MAKE SAUCE

- Add a drizzle of oil to pot with veggies and reduce heat to medium. Add garlic; cook, stirring, until fragrant, 30 seconds.
- Stir in chili sauce, stock concentrate, half the coconut milk (you'll use more later), and half the curry powder (all for 4 servings).





5 FINISH STIR-FRY

- Add drained noodles and ¼ tsp sugar (½ tsp for 4 servings). If needed, stir in splashes of remaining coconut milk until everything is thoroughly coated in sauce.
- Remove pot from heat; stir in juice from half the lime. Taste and season with salt and pepper if needed.



 Divide stir-fry between bowls. Top with cilantro, peanuts, and a squeeze of lime juice. Serve with any remaining lime wedges on the side.

¥6-8