



ONE-POT SPICY VEGAN CURRY STIR-FRY

with Noodles, Cilantro & Peanuts

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



4 oz | 8 oz
Button Mushrooms



1 Clove | 2 Cloves
Garlic



1 | 1
Lime



¼ oz | ¼ oz
Cilantro



½ oz | 1 oz
Peanuts
Contains: Peanuts



6 oz | 12 oz
Ramen Noodles
Contains: Wheat



1 | 2
Coconut Milk
Contains: Tree Nuts



1 TBSP | 1 TBSP
Curry Powder



1 | 2
Veggie Pho Stock
Concentrate



1 oz | 2 oz
Sweet Thai
Chili Sauce



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
Chicken Breast
Strips

Calories: 790

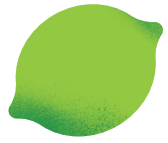


10 oz | 20 oz
Ground Turkey

Calories: 850



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 590



HELLO FRESH

HELLO

CURRY POWDER

A fragrant spice blend, including turmeric, fenugreek, and cumin

HERB YOUR ENTHUSIASM

In love with cilantro? Add away and chop the tender stems along with leaves for more impact. Unsure? Feel free to use just a pinch or skip it altogether.

BUST OUT

- Medium pot
- Paper towels
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp)
- Sugar (1/4 tsp | 1/2 tsp)

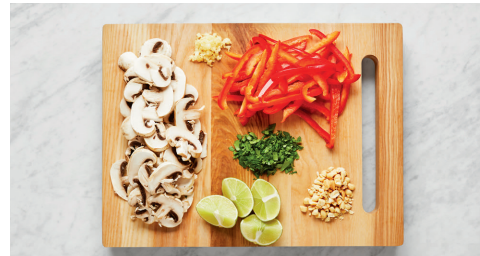
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*Chicken is fully cooked when internal temperature reaches 165°.

*Ground Turkey 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** (skip if your mushrooms are pre-sliced!). Peel and mince **garlic**. Quarter **lime**. Roughly chop **cilantro**. Roughly chop **peanuts** or crush in their bag with a heavy-bottomed pan.



4 MAKE SAUCE

- Thoroughly shake **coconut milk** in container before opening.
- 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).



2 COOK NOODLES

- Once water is boiling, add **3/4 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. (Reserve empty pot.)

- Pat **chicken*** dry with paper towels.
- Heat a **drizzle of oil** in pot used for noodles over medium-high heat. Add chicken or **turkey***; season with **salt** and **pepper**. Cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate.



5 FINISH STIR-FRY

- Add drained **noodles** and **1/4 tsp sugar** (1/2 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.
- Add **chicken** or **turkey** along with **noodles**.



3 COOK VEGGIES

- Heat a **drizzle of oil** in empty pot over medium-high heat. Add **bell pepper** and **mushrooms**; season with **1/4 tsp salt** (1/2 tsp for 4 servings) and a **pinch of pepper**. Cook, stirring occasionally, until browned and tender, 5-7 minutes.

- Use pot used for chicken or turkey here.



6 SERVE

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