



ONE-POT SPICY COCONUT CURRY STIR-FRY

with Noodles, Cilantro & Peanuts

ONE PAN

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



5.07 oz | 10.14 oz
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
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
Chicken Breast
Strips

Calories: 760



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 570



HELLO FRESH

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.



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).

🍷 Stir **chicken** into pan with **sauce**.



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.)

🍷 Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in empty pot used for noodles over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through 4-6 minutes. Turn off heat; transfer to a plate and cover to keep warm. Wipe out pot.



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.



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.



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.

WK 6-8