



## INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz  
Ground Turkey



3 | 6  
Chicken Stock  
Concentrates



1 Clove | 2 Cloves  
Garlic



2 | 2  
Scallions



1 | 2  
Sweet Potato



1 TBSP | 2 TBSP  
Curry Powder



1 | 2  
Coconut Milk  
Contains: Tree Nuts



1 | 2  
Bell Pepper\*



1 | 1  
Lime



1 oz | 2 oz  
Sweet Thai Chili  
Sauce



1 Thumb | 2 Thumbs  
Ginger



1 TBSP | 2 TBSP  
Cornstarch



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.

## HELLO

### CURRY POWDER

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

# ONE-POT THAI COCONUT CURRY TURKEY SOUP

with Sweet Potato, Bell Pepper, Ginger & Garlic



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 680





### IN A SLURRY

In Step 1, the mixture you make (aka a slurry) with equal amounts cornstarch to water, helps thicken the soup. Use a whisk or fork to guarantee it's lump-free!

### BUST OUT

- Peeler
- Zester
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp | 2 tsp**)
- Sugar (**1 TBSP | 2 TBSP**)
- Small bowl
- Large pot

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\*Ground Turkey is fully cooked when internal temperature reaches 165°.



### 1 PREP & MAKE SLURRY

- **Wash and dry produce.**
- Core, deseed, and dice **bell pepper** into ½-inch pieces. Peel **sweet potato** if desired, then dice into ½-inch pieces. Peel and grate or mince **garlic** and **ginger**. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lime**.
- Place **cornstarch** and **1 TBSP water** (**2 TBSP for 4 servings**) in a small bowl. Stir **slurry** to combine.



### 4 COOK TURKEY

- Add **turkey\*** to pot with **aromatics**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Season with **curry powder**, ¼ **tsp salt** (½ **tsp for 4 servings**), and **pepper**.



### 2 COOK VEGGIES

- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **bell pepper** and **sweet potato**; season with ¼ **tsp salt** (½ **tsp for 4 servings**) and **pepper**. Cook, stirring occasionally, until lightly browned, 4-6 minutes.
- Transfer to a plate.



### 5 FINISH SOUP

- Thoroughly shake **coconut milk** in container before opening.
- Return **cooked veggies** to pot with **turkey mixture**. (**TIP: If cornstarch in slurry has settled, give it another stir now.**) Stir in **stock concentrates**, **cornstarch slurry**, coconut milk, **chili sauce**, 1½ **cups water** (**3 cups for 4 servings**), and **1 TBSP sugar** (**2 TBSP for 4**). Bring to a boil, then reduce to a low simmer. Cook until flavors meld and sweet potato is tender, 4-5 minutes. **TIP: If soup seems too thick, add more water a splash at a time as needed.**



### 3 COOK AROMATICS

- Heat another **drizzle of oil** in same pot over medium-high heat. Add **garlic**, **ginger**, and **scallion whites**. Cook, stirring, until fragrant, 1-2 minutes.



### 6 FINISH & SERVE

- Stir **juice from two lime wedges** (**four wedges for 4 servings**) into **soup**. Season with **salt** and **pepper** to taste.
- Divide between bowls. Garnish with **scallion greens** and **lime zest** to taste. Serve with any **remaining lime wedges** on the side.