

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



1 | 2 Bell Pepper*



1 | 1



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.

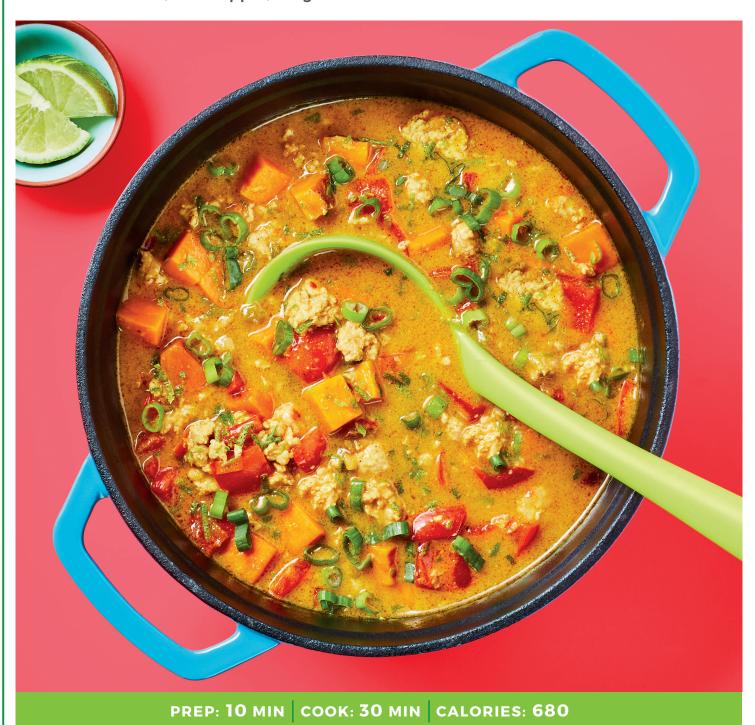
HELLO

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



2



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

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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.



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.



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.



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.



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.



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.