

INGREDIENTS

2 PERSON | 4 PERSON



3⁄4 Cup | 1½ Cups Jasmine Rice



Bell Pepper*



Green Beans



Yellow Onion



Limes



¼ oz | ½ oz Cilantro



1 TBSP | 2 TBSP Curry Powder



1 tsp | 2 tsp Garlic Powder



10 oz | 20 oz Salmon Contains: Fish



Coconut Milk **Contains: Tree Nuts**



Veggie Stock Concentrates



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.

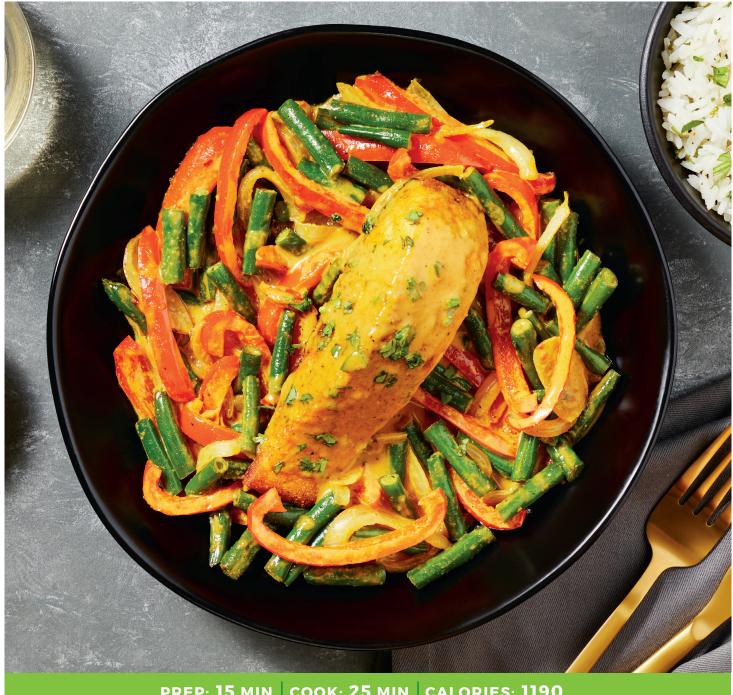
HELLO

CURRY POWDER

This fragrant blend of 10 spices includes turmeric, fenugreek, and cumin.

SPICE MARKET COCONUT SALMON

with Green Beans, Bell Pepper & Cilantro Lime Rice



PREP: 15 MIN COOK: 25 MIN CALORIES: 1190



SHAKE IT UP

Give your coconut milk a good shake before opening the container and adding to the pan in Step 5. 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

- Small pot
- Paper towels
- Zester
- Baking sheet
- Small bowl
- · Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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*Salmon is fully cooked when internal temperature reaches 145°.



1 COOK RICE

- Adjust rack to top position and preheat oven to 425 degrees.
- In a small pot, combine rice, 1¼ cups water (2¼ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer.
 Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



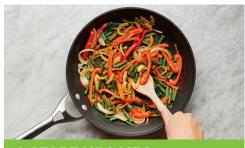
2 PREP

- Meanwhile, wash and dry produce.
- Core, deseed, and thinly slice bell pepper into strips. Trim green beans if necessary; slice crosswise into thirds. (TIP: Make a pile of green beans and cut them all at once to speed up prep!) Halve, peel, and thinly slice onion. Zest one lime and quarter both (for 4 servings, zest two limes and quarter all). Mince cilantro.
- In a small bowl, combine **curry powder** and **garlic powder**.



3 SEASON & ROAST SALMON

- Pat salmon* dry with paper towels; season all over with 1 tsp curry powder mixture (2 tsp for 4 servings) (you'll use the rest in Step 4), salt, and pepper.
 Place salmon, skin sides down, on a lightly oiled baking sheet. TIP: Line sheet with foil first for easy cleanup.
- Roast on top rack until cooked through, 8-10 minutes.



4 START VEGGIES

- Meanwhile, heat a large drizzle of oil in a large pan over medium-high heat. Add bell pepper, green beans, onion, and a big pinch of salt. Cook, stirring occasionally, until softened, 4-5 minutes.
- Stir in remaining curry powder mixture; cook, stirring, until fragrant, 30 seconds.



- **5 FINISH VEGGIES**
- Thoroughly shake coconut milk in containers before opening. Add coconut milk, stock concentrates, chili sauce, juice from four lime wedges (eight lime wedges for 4 servings), and 1 tsp sugar (2 tsp for 4) to pan with veggies; stir to combine.
- Bring to a boil, then reduce to a simmer. Cook, stirring, until sauce has reduced by about half and veggies are tender, 3-5 minutes (5-7 minutes for 4).
 Taste and season with salt; stir in more lime juice if desired.



6 FINISH & SERVE

- Fluff rice with a fork; stir in lime zest, half the cilantro, and 1 TBSP butter (2 TBSP for 4 servings). Season with salt and pepper.
- Divide veggies between shallow bowls (tongs or a slotted spoon work great here!), leaving some sauce in pan.
 Place salmon atop veggies; top with juice from one lime wedge (two lime wedges for 4). Spoon pan sauce over salmon and garnish with remaining cilantro. Serve rice and any remaining lime wedges on the side.

/K 52-15