

INGREDIENTS

2 PERSON | 4 PERSON

Bell Pepper*



1/2 Cup | 1 Cup Jasmine Rice



¼ oz | ¼ oz Cilantro



1 TBSP | 1 TBSP Curry Powder



1 | 1 Chili Pepper

1 | 2 Coconut Milk Contains: Tree Nuts



1 | 2 Lime



10 oz | 20 oz Chicken Breast Strips



1 oz | 2 oz Sweet Thai Chili Sauce



1 | 2 Chicken Stock Concentrate



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

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.

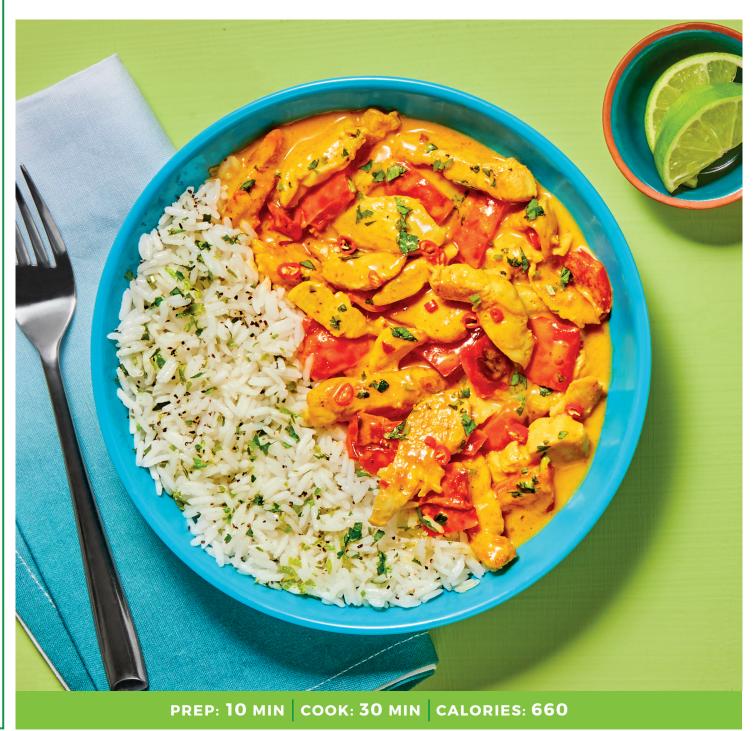


1¼ Cups | 2½ Cups S Brown Rice



THAI COCONUT CURRY CHICKEN

with Cilantro Lime Rice





HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

SHAKE IT UP

Giving your coconut milk a good shake before opening helps allow the liquids and solids quickly come together during cooking.

BUST OUT

- Small pot
- Paper towels
- Zester
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)

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



1 COOK RICE

- In a small pot, combine rice, ¾ cup water (1½ 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.
- Swap in **brown rice** for jasmine rice; use **1¾ cups water** (**3½ cups for 4**). Cook until tender, 20-25 minutes. Keep covered off heat until ready to serve. (Save jasmine rice for another use.)



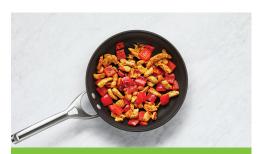
2 PREP

- While rice cooks, wash and dry produce.
- Core, deseed, and dice bell pepper into 1-inch pieces. Zest and quarter lime. Mince cilantro. Thinly slice chili.
- Place **chicken*** on a plate; pat dry with paper towels.



3 COOK BELL PEPPER

 Heat a large drizzle of oil in a medium pan over medium-high heat (use a large pan for 4 servings). Add bell pepper and a big pinch of salt. Cook, stirring occasionally, 5 minutes.



4 COOK CHICKEN

- Add chicken, another large drizzle of oil, and a big pinch of salt to pan with bell pepper. Cook, stirring occasionally, until chicken is lightly browned, 3-4 minutes (it'll finish cooking in the next step).
- Stir in half the curry powder (all for 4 servings); cook for 1 minute.



5 SIMMER SAUCE

- Thoroughly shake **coconut milk** in container before opening.
- Stir ¾ cup coconut milk (1½ cups for 4 servings; save the rest for another use), chili sauce, stock concentrate, juice from half the lime, and 1 tsp sugar (2 tsp for 4) into pan with chicken mixture. Bring to a simmer, then reduce heat to medium low. Simmer until sauce is thickened, bell pepper is tender, and chicken is cooked through, 4-6 minutes.
- Taste and season with **salt** and more **lime juice** if desired. Turn off heat.



6 FINISH & SERVE

- Fluff rice with a fork; stir in lime zest and half the cilantro. Season with salt and pepper. TIP: For an extrarich experience, stir in 1 TBSP butter (2 TBSP for 4 servings).
- Divide rice between shallow bowls and top with coconut curry chicken, remaining cilantro, and a pinch of chili if desired. Serve with any remaining lime wedges on the side.

/K 44-6