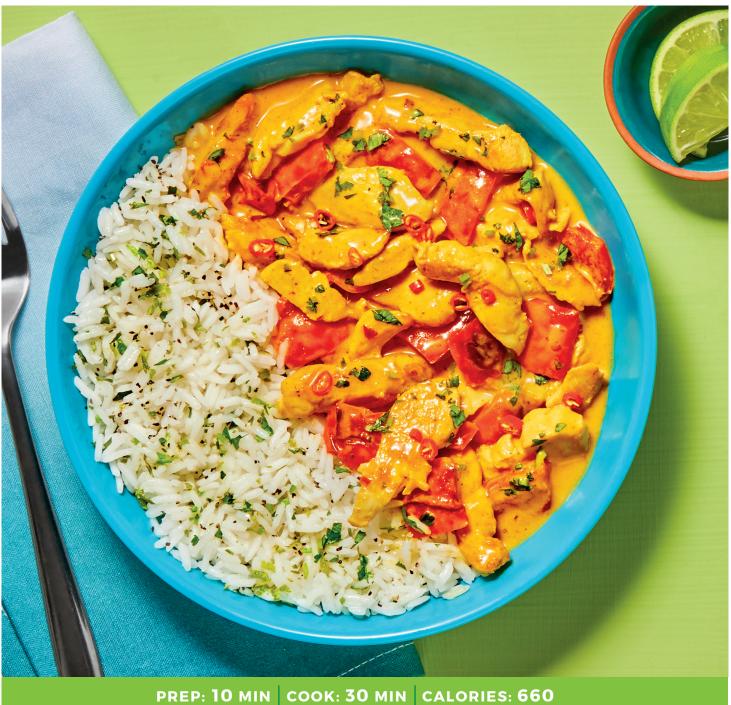


# THAI COCONUT CURRY CHICKEN

with Cilantro Lime Rice



#### HFRC\_47.1\_R15358A / R15358ASS02\_THAI COCONUT CURRY CHICKEN.indd 1



# **HELLO**

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# SHAKE IT UP

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

# **BUST OUT**

- Small pot
- Paper towels
- Zester
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp) (1 tsp | 1 tsp) (5)
- 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.
- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **cauliflower rice** (no need to drain), a big pinch of **salt**, and **pepper**. Cook, stirring occasionally, until softened, 6-8 minutes. (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 <sup>3</sup>/<sub>4</sub> cup coconut milk (1<sup>1</sup>/<sub>4</sub> cups for 4 servings), chili sauce, stock concentrate, juice from half the lime, and 1 tsp sugar (2 tsp for 4) into pan with chicken mixture. (Save remaining coconut milk for another use.) 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 extra-rich 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.