



# THAI GINGER CURRY

with Creamy Coconut Veggies, Peanuts & Lime Rice

## INGREDIENTS

2 PERSON | 4 PERSON



**½ Cup | 1 Cup**  
Jasmine Rice



**1 | 2**  
Bell Pepper\*



**6 oz | 12 oz**  
Green Beans



**1 | 2**  
Shallot



**1 Thumb | 2 Thumbs**  
Ginger



**1 | 2**  
Lime



**½ oz | 1 oz**  
Thai Basil



**1 TBSP | 1 TBSP**  
Curry Powder



**5.07 oz | 10.14 oz**  
Coconut Milk  
Contains: Tree Nuts



**2 TBSP | 4 TBSP**  
Sweet Thai  
Chili Sauce



**1 | 2**  
Veggie Stock  
Concentrate



**½ oz | 1 oz**  
Peanuts  
Contains: Peanuts

\* Your bell pepper may be orange, yellow, or red.  
No matter what the color, it will still be delicious!

## HELLO

### THAI BASIL

This fresh, flavorful herb can withstand heat more effectively than Italian basil, meaning it can be both added during cooking and used as a garnish.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 620





## SHAKE IT UP

Give your coconut milk a good shake before opening the container and adding to the pan in step 4. 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
- Grater
- Zester
- Medium pan
- Kosher salt
- Vegetable oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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## 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.



## 2 PREP

- While rice cooks, **wash and dry all produce**.
- Core, deseed, and dice **bell pepper** into ½-inch pieces. Trim **green beans** if necessary; cut crosswise into 1-inch pieces. Halve, peel, and mince **shallot**. Peel and grate or mince **ginger**. Zest and quarter **lime**. Pick **basil leaves** from stems; roughly chop leaves.



## 3 COOK VEGGIES

- Heat a large drizzle of **oil** in a medium pan over medium-high heat (**use a large pan for 4 servings**). Add **bell pepper, green beans**, and a big pinch of **salt**. Cook, stirring occasionally, until veggies are slightly softened and lightly charred, 4-6 minutes.



## 4 START CURRY

- Add another large drizzle of **oil** to pan with **veggies**, then stir in **shallot, ginger**, and half the **curry powder (all for 4 servings)**. Cook, stirring constantly, until fragrant, 1 minute.
- Add **coconut milk**. (**TIP: Thoroughly shake coconut milk in container before opening.**) Stir in **chili sauce, stock concentrate**, juice from half the **lime**, and **1 tsp sugar (2 tsp for 4)**. Bring to a simmer, then reduce heat to medium low.



## 5 FINISH CURRY

- Simmer **curry** until sauce has thickened and veggies are tender, 4-6 minutes.
- Stir in half the **chopped basil**. Taste and season with **salt** and more **lime juice** if desired. Turn off heat.



## 6 FINISH & SERVE

- Roughly chop **peanuts**.
- Fluff **rice** with a fork and stir in **lime zest** and **1 TBSP butter (2 TBSP for 4 servings)**.
- Divide rice between shallow bowls and top with **curry**. Garnish with peanuts and remaining **chopped basil**. Serve any remaining **lime wedges** on the side.