



## 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



**¼ oz | ½ oz**  
Cilantro



**1 TBSP | 1 TBSP**  
Curry Powder



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



**1 oz | 2 oz**  
Sweet Thai Chili  
Sauce  
Contains: Soy



**1 | 2**  
Veggie Stock  
Concentrate



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

\*The ingredient you received may be a different color.

## HELLO

### THAI GINGER CURRY

Thai chili sauce, shallot, ginger, curry powder, coconut milk, and lime juice mingle to make a distinctly delicious sauce for veggies.

# THAI GINGER CURRY

with Creamy Coconut Veggies, Peanuts & Lime Rice



**PREP: 10 MIN | COOK: 30 MIN | CALORIES: 630**





## 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
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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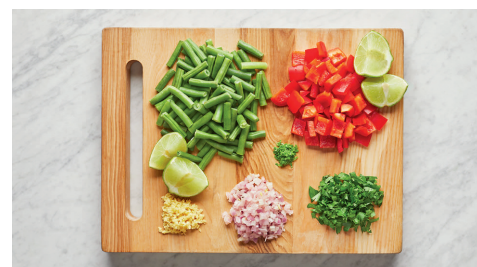
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## 1 COOK RICE

- 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**. Finely chop **cilantro**.



## 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 cilantro**. 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; stir in **lime zest** and **1 TBSP butter (2 TBSP for 4 servings)**.
- Divide rice between shallow bowls or plates and top with **curry**. Garnish with peanuts and **remaining cilantro**. Serve any **remaining lime wedges** on the side.