



# Thai-Style Coconut Kidney Bean Curry

with Green Onion Fried Rice

Veggie

Optional Spice

30 Minutes



Kidney Beans



Green Onion



Garlic, cloves



Lemongrass



Vegetarian Oyster Sauce



Sweet Potato



Baby Spinach



Ginger



Coconut Milk



Basmati Rice



Red Chili Pepper



Onion, chopped



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HELLO GREEN ONION

Another common name for this allium is scallion!

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust out

Vegetable peeler, measuring spoons, strainer, medium pot, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Kidney Beans	370 ml	740 ml
Green Onion	2	4
Garlic, cloves	1	2
Lemongrass	1	1
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Sweet Potato	170 g	340 g
Baby Spinach	56 g	113 g
Ginger	15 g	30 g
Coconut Milk	165 ml	330 ml
Basmati Rice	¾ cup	1 ½ cups
Red Chili Pepper 🌶️	1	2
Onion, chopped	56 g	113 g
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Cook rice

- Add **rice**, **1 ¼ cups water** and **⅛ tsp salt** (dbl both for 4 ppl) to a medium pot. Bring to a boil.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



## Fry rice

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **green onions**. Cook, stirring often, until **green onions** soften, 1-2 min.
- Add **rice**. Cook, stirring often, until combined, 2-3 min. Season with **salt** and **pepper**, to taste.



## Prep

- Meanwhile, using a strainer, drain and rinse **kidney beans**.
- Thinly slice **green onions**.
- Peel, then cut **sweet potato** into ½-inch pieces.
- Peel, then finely mince or grate **half the ginger** (all for 4 ppl).
- Peel, then mince or grate **garlic**.
- Trim the bottom of **lemongrass**, then remove outer layer. Using a rolling pin or heavy pot, carefully smash **lemongrass** to split open.
- Thinly slice **chili**, removing **seeds** for less heat. (**TIP:** We suggest using gloves when prepping chilis!)



## Finish curry

- Remove lemongrass pieces from **curry**.
- Add **spinach** to **curry**. Stir until wilted, 1 min.
- Season with **salt** and **pepper**, to taste.



## Cook curry

- Heat a large pot over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **ginger**, **garlic**, **lemongrass**, **onions** and **¼ tsp chilis**. (**NOTE:** Reference heat guide.) Cook, stirring often, until fragrant, 1-2 min.
- Add **kidney beans**, **sweet potatoes**, **vegetarian oyster sauce** and **coconut milk**.
- Rinse **coconut milk can** with **⅓ cup water** (¼ cup for 4 ppl), then add to the pot. Bring to a simmer over high heat.
- Once simmering, reduce heat to medium. Cover and cook, stirring occasionally, until **sweet potatoes** are tender, 8-10 min.



## Finish and serve

- Divide **rice** between bowls, then top with **curry**.
- Sprinkle **any remaining chilis** over top, to taste.

Dinner Solved!