



Thai Style Beef Meatball Curry with Charred Courgette and Jasmine Rice

Classic 40 Minutes • Medium Spice • 1 of your 5 a day

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-  Echalion Shallot
-  Carrot
-  Courgette
-  Spring Onion
-  Lime
-  Jasmine Rice
-  Beef Mince
-  Thai Style Spice Blend
-  Plain Flour
-  Yellow Curry Paste
-  Coconut Milk
-  Chicken Stock Paste

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Frying Pan, Saucepan, Bowl and Zester.

Ingredients

	2P	3P	4P
Echalion Shallot**	1	1	2
Carrot**	1	1	2
Courgette**	1	2	2
Spring Onion**	1	2	2
Lime**	½	1	1
Water for the Rice*	300ml	450ml	600ml
Jasmine Rice	150g	225g	300g
Beef Mince**	240g	360g	480g
Thai Style Spice Blend 3)	1 sachet	1 sachet	2 sachets
Plain Flour 13)	8g	12g	16g
Yellow Curry Paste	1 sachet	1½ sachets	2 sachets
Coconut Milk	200ml	400ml	400ml
Water for the Sauce*	150ml	225ml	300ml
Chicken Stock Paste	10g	15g	20g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	542g	100g
Energy (kJ/kcal)	3493 / 835	644 / 154
Fat (g)	40	7
Sat. Fat (g)	24	4
Carbohydrate (g)	79	15
Sugars (g)	13	3
Protein (g)	38	7
Salt (g)	2.24	0.41

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

3) Sesame 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Get Prepped

Halve, peel and thinly slice the **shallot**. Remove the ends from the **carrot** (no need to peel), and thinly slice into rounds. Remove the ends from the **courgette**, halve lengthways, and chop into 2cm wide strips. Then chop into 2cm chunks. Trim and thinly slice the **spring onion**. Zest and halve the **lime**. Heat a frying pan on high heat (no oil). Add the **courgette**, dry-fry until nicely charred, 6-8 mins total. Turn every 2 mins. Remove to a bowl once charred.



Fry the Meatballs

Pop your (now empty) frying pan you used for the **courgette** back on medium-high heat with a drizzle of **oil**. Once hot, add the **meatballs**, fry until browned on the outside, 5-6 mins. Turn every 2 mins. Remove to a plate (we'll finish cooking them later). Pop your pan back on medium-high heat with a drizzle of **oil** if the pan is dry. Add the **carrot** and **shallot** to the pan and season with **salt** and **pepper**. Fry, stirring frequently until the **veg** is soft, 5-6 mins.



Cook the Rice

Meanwhile, pour the **cold water** for the **rice** (see ingredients for amount) into a medium saucepan with a tight-fitting lid. Stir in the **rice** and ¼ tsp of **salt**, cover with the lid and bring to the boil on medium-high heat. Once boiling, turn the heat down to its lowest setting. Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Simmer

Add the **yellow curry paste** to the **carrot** and **shallot**, stir very well, cook for 1 minute, then add in the **meatballs** and pour in the **coconut milk** and **water** for the **sauce** (see ingredient list for amount). Add the **chicken stock paste** and season with **salt** and **pepper**. Bring to the boil, simmer until the **sauce** has thickened and the **meatballs** are cooked, 9-12 mins. **IMPORTANT:** *The meatballs are cooked when no longer pink in the middle.*



Make the Meatballs

While the **rice** cooks, pop the **beef mince** into a bowl and add the **Thai spice** (add less if you don't like spice), **flour**, **lime zest** and season with **salt** and **pepper**. Mix with your hands until well combined, shape into 5 evenly sized meatballs per person, pop them on a plate. **IMPORTANT:** *Wash your hands after handling raw meat.*



Finish and Serve

Once the **curry** is cooked, stir in the charred **courgette** and cook for 1 minute. **TIP:** *Add a splash of water if you feel it needs it.* Remove the pan from the heat, squeeze in **half** the **lime juice**, then taste and add more **lime juice**, **salt** and **pepper** if you feel it needs it. Fluff up the **rice** and spoon into bowls. Top with the **curry**, sprinkle over the **spring onion**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.