



# VEGAN MUSHROOM & POTATO CURRY BOWLS

with Pea-Studded Rice from Chef Sahni

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



1 Thumb | 2 Thumbs  
Ginger



4 oz | 8 oz  
Button Mushrooms



12 oz | 24 oz  
Potatoes\*



½ oz | 1 oz  
Cashews  
Contains: Tree Nuts



1 tsp | 2 tsp  
Garlic Powder



1 tsp | 2 tsp  
Chili Flakes



1.5 oz | 3 oz  
Tomato Paste



2 | 4  
Veggie Stock  
Concentrates



1 tsp | 2 tsp  
Garam Masala



½ Cup | 1 Cup  
Basmati Rice



4 oz | 8 oz  
Peas



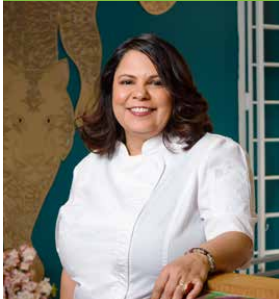
1 | 1  
Coconut Milk  
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

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

## CELEBRATE ASIAN HERITAGE MONTH



As a queer South Asian woman, Chef Sahni brings homestyle cuisine from across India to NYC's TAGMO, telling stories of migration, cultural exchange, and self-determination in the diaspora.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 610

### GARAM MASALA

A warming, mildly spicy blend of cumin, coriander, cardamom, cinnamon, ginger, and black pepper



## SHAKE IT UP

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

## BUST OUT

- Peeler
- Small pot
- Medium pot
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (½ tsp | 1 tsp)

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## 1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion**. Peel and mince or grate **ginger**. Trim and slice **mushrooms** (skip if your mushrooms are pre-sliced!). Peel and dice **potatoes** into 1-inch pieces. Roughly chop **cashews**.



## 3 COOK RICE

- While curry cooks, heat a **drizzle of oil** in a small pot over medium-high heat (use a **medium pot** for 4 servings). Add **remaining onion** and cook, stirring, until softened and fragrant, 1-2 minutes. Stir in **rice**, **¾ cup water** (1½ cups for 4), 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.
- Fluff rice with a fork and stir in **peas**, **cashews**, and a **drizzle of oil**.
- Keep covered off heat until ready to serve.



## 2 MAKE CURRY

- Heat a **large drizzle of oil** in a medium pot over medium-high heat (use a **large pot** for 4 servings). Add **half the onion**, **½ tsp ginger** (1 tsp for 4), and a **large pinch of salt**; cook, stirring, until deeply browned, 3-5 minutes.
- Add **mushrooms**, **potatoes**, **garlic powder**, and as many **chili flakes** as you like (we used ½ tsp; 1 tsp for 4); cook, stirring, 5 minutes more.
- Stir in **tomato paste**, **stock concentrates**, **garam masala**, **¾ cup water** (1½ cups for 4), and **½ tsp sugar** (1 tsp for 4); bring to a boil. Once boiling, reduce to a low simmer, cover, and cook until potatoes are tender, 12-15 minutes. Taste and season with **salt** and **pepper** if necessary. Remove from heat.



## 4 FINISH & SERVE

- Stir **2 TBSP coconut milk** (4 TBSP for 4 servings) into **curry**. (Reserve the rest for another use.)
- Divide **pea-studded rice** between bowls; top with curry to one side. Serve.