



Coconut Green Curry Chicken

with Fragrant Rice

Family Friendly 25-35 Minutes



Ground Chicken



Green Curry Paste



Coconut Milk



Soy Sauce



Lime



Shanghai Bok Choy



Carrot



Crispy Shallots



Basmati Rice



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HELLO COCONUT MILK
A delicious dairy alternative!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Green Curry Paste	2 tbsp	4 tbsp
Coconut Milk	165 ml	400 ml
Soy Sauce	1 tbsp	2 tbsp
Lime	½	1
Shanghai Bok Choy	113 g	226 g
Carrot	170 g	340 g
Crispy Shallots	28 g	56 g
Basmati Rice	¾ cup	1 ½ cups
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

Contact

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Cook rice

- Add **rice**, **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- 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.



Cook curry

- Stir in **bok choy**, **coconut milk**, **soy sauce** and **¼ tsp sugar** (dbl for 4 ppl). Bring to a simmer.
- Once simmering, reduce heat to medium. Cover and cook, stirring occasionally, until **veggies** are tender, 3-4 min. (**NOTE:** If sauce reduces too much, add water, 2 tbsp at a time, until you reach your desired consistency.)
- Season with **salt** and **pepper**, to taste.



Prep

- Meanwhile, zest, then cut **half the lime** into wedges (whole lime for 4 ppl).
- Separate **bok choy leaves** from stems. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!) Cut **bok choy stems** into ½-inch pieces. Cut **leaves** into 2-inch pieces.
- Peel, then halve **carrot**. Cut **carrot** in ¼-inch half-moons.



Finish and serve

- Add **lime zest** and **1 tbsp butter** (dbl for 4 ppl) to the pot with **rice**.
- Fluff **rice** with a fork until **butter** melts.
- Divide **rice** between plates. Spoon **green curry chicken** over top.
- Sprinkle with **crispy shallots**.

Dinner Solved!



Cook chicken and carrots

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken** and **carrots**. Cook, breaking up **chicken** into smaller pieces, until no pink remains, 4-5 min. **
- Season with **salt** and **pepper**.
- Add **curry paste** to the pan with **chicken and carrots**. Cook, stirring often, until fragrant, 1 min.