



# Coconut Kidney Bean Curry with Scallion Fried Rice

Veggie Optional Spice 30 Minutes



Kidney Beans



Green Onions



Garlic Puree



Lemongrass



Sweet Potato



Baby Spinach



Ginger



Coconut Milk



Vegetarian Oyster Sauce



Basmati Rice



Red Chili Pepper



Yellow Onion

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 and 6 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

## Bust out

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

## Ingredients

	2 Person	4 Person
Kidney Beans	370 ml	740 ml
Green Onions	2	4
Garlic Puree	1 tbsp	2 tbsp
Lemongrass	1	1
Sweet Potato	170 g	340 g
Baby Spinach	56 g	113 g
Ginger	15 g	30 g
Coconut Milk	165 ml	400 ml
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Basmati Rice	¾ cup	1½ cups
Red Chili Pepper 🌶️	1	2
Yellow Onion	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

Bring **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove pot from heat. Set aside, still covered.



## Fry rice

While curry cooks, 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** and cook, stirring until combined, 2-3 min. Season with **salt** and **pepper**.



## Prep

While **rice** cooks, 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). Remove outer layer of **lemongrass**. Carefully smash **lemongrass** with a rolling pin or a heavy pot to bruise, then quarter crosswise. Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl). Thinly slice **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilis!)



## Finish curry

Add **spinach** to **curry**, then stir until wilted.



## Cook curry

Heat a large pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **garlic puree**, **ginger**, **lemongrass**, **onions** and **half the chili**. (**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 **½ cup water** (¼ cup for 4 ppl), then add to the pot. Season with **salt** and bring to a boil over high heat. Reduce heat to medium. Cook covered, stirring occasionally, until **sweet potatoes** are tender, 8-10 min.



## Finish and serve

Remove **lemongrass pieces** from **curry**. Divide **rice** between bowls, then top with **curry**. Sprinkle any **remaining chili** over top, to taste. (**NOTE:** Reference heat guide.)

## Dinner Solved!