

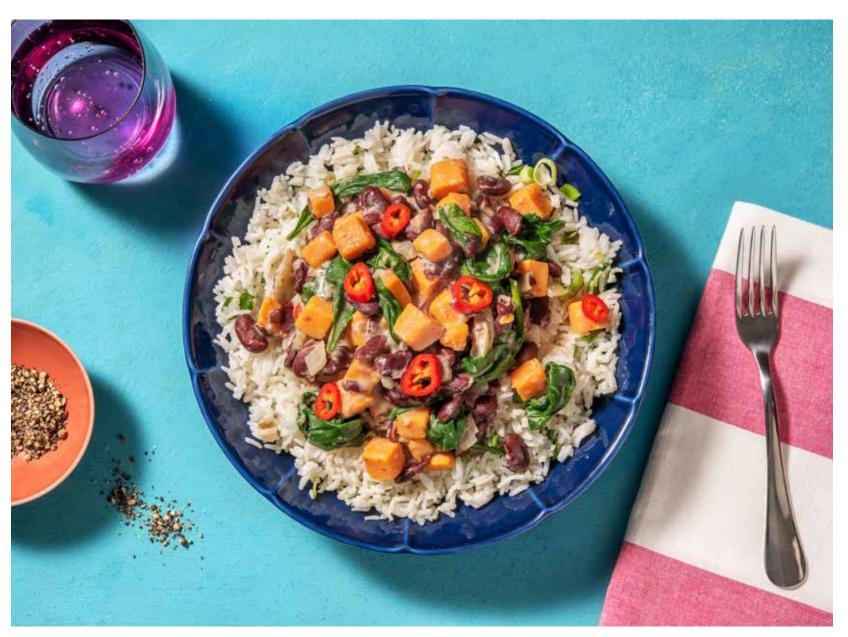
Coconut Kidney Bean Curry

with Scallion Fried Rice

Veggie

Optional Spice

30 Minutes





Kidney Beans







Lemongrass





Sweet Potato





Baby Spinach

Coconut Milk



Vegetarian Oyster Sauce



Red Chili Pepper





Yellow Onion

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3 and 6 (dbl for 4 ppl):

- Mild: 1/4 tsp
- Medium: 1/2 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.



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!)



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 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 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.



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**.



Finish curry

Add spinach to curry, then stir until wilted.



Finish and serve

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

Dinner Solved!