

Curry Beef Noodles with Coconut and Crispy Shallots

20-min







Shredded Beef



Lime

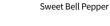








Cilantro







Mild Curry Paste

Onion, chopped



Indian Spice Mix



Crispy Shallots



Soy Sauce

HELLO COCONUT MILK A delicious dairy alternative!

Start here

- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust out

Colander, measuring cups, large pot, large non-stick pan, measuring spoons, zester

Ingredients

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	2 Person	4 Person
Shredded Beef	250 g	500 g
Chow Mein Noodles	200 g	400 g
Coconut Milk	165 ml	400 ml
Lime	1	1
Cilantro	7 g	14 g
Sweet Bell Pepper	160 g	320 g
Onion, chopped	56 g	113 g
Mild Curry Paste	4 tbsp	8 tbsp
Indian Spice Mix	1 tbsp	2 tbsp
Crispy Shallots	28 g	56 g
Soy Sauce	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
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.



Cook noodles

Add chow mein noodles to the boiling water. Cook uncovered until tender, 1-2 min. Drain **noodles**, then rinse under warm water. Return **noodles** to the same pot, off heat. Add 2 tsp oil (dbl for 4 ppl), then gently toss to coat. Using a pair of scissors, make a few cuts in the pot to cut up **noodles**. Set aside.



Prep

While **noodles** cook, core, then cut **pepper** into ½-inch pieces. Roughly chop cilantro. Zest, then juice half the lime (whole lime for 4 ppl). Cut any remaining lime into wedges.



Cook veggies

Heat a large non-stick pan over medium heat. When hot, add 2 tbsp butter (dbl for 4 ppl), then **peppers** and **onions**. Cook, stirring often, until **veggies** are tender-crisp, 3-4 min. Season with salt and pepper.



Heat beef and start curry

Add beef to the pan. Cook, breaking up beef into smaller shreds, until combined with veggies and warmed through, 3-4 min.** Add curry paste, lime zest, Indian Spice Mix, coconut milk and 3/3 cup water (1 cup for 4 ppl) to the pan. Cook, stirring often, until curry thickens slightly, 3-4 min.



Finish curry

Add soy sauce, noodles and ½ tbsp lime juice (dbl for 4 ppl) to the pan with curry. Season with **salt** and **pepper**. Remove the pan from the heat. Stir to combine.



Finish and serve

Divide curry beef noodles between bowls. Sprinkle cilantro and crispy shallots over top. Squeeze a lime wedge over top, if desired.

Dinner Solved!

Contact

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^{**} Cook to a minimum internal temperature of 71°C/160°F.