



Curry Beef Noodles

with Coconut and Crispy Shallots

20-min



Shredded Beef



Chow Mein Noodles



Coconut Milk



Lime



Cilantro



Sweet Bell Pepper



Onion, chopped



Mild Curry Paste



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

	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

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

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 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.



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 **3/4 cup water** (1 cup for 4 ppl) to the pan. Cook, stirring often, until **curry** thickens slightly, 3-4 min.



Prep

While **noodles** cook, core, then cut **pepper** into 1/2-inch pieces. Roughly chop **cilantro**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.



Finish curry

Add **soy sauce, noodles** and **1/2 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.



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**.



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!