



Golden Thai-Style Chicken Curry with Chow Mein

Discovery

Spicy

30 Minutes



Chicken Breasts



Mild Curry Paste



Thai Seasoning



Chow Mein Noodles



Coconut Milk



Shallot



Garlic, cloves



Sweet Bell Pepper



Cilantro

HELLO THAI SEASONING

A rich blend of lemongrass, coconut and aromatic spices!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, strainer, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Mild Curry Paste	2 tbsp	4 tbsp
Thai Seasoning 🍷	1 tbsp	2 tbsp
Chow Mein Noodles	200 g	400 g
Coconut Milk	165 ml	400 ml
Shallot	50 g	100 g
Garlic, cloves	2	4
Sweet Bell Pepper	160 g	320 g
Cilantro	7 g	7 g
Sugar*	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ 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.

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Prep

Core, then cut **pepper** into ½-inch pieces. Peel, then cut **shallot** into ¼-inch pieces. Peel, then mince or grate **garlic**. Roughly chop **cilantro**.



Finish curry

Add **coconut milk**, **2 tsp sugar** (dbl for 4 ppl) and **1 cup water** (1 ¾ cups for 4 ppl). Season with **salt** and **pepper**, then stir to combine. Cook, stirring occasionally, until **liquid** reduces slightly and **chicken** is cooked through, 10-12 min.**



Sear chicken

Pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side. (NOTE: Chicken will finish cooking in step 4.)



Cook chow mein noodles

While **curry** cooks, add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Add **chow mein noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min. Drain, then return **noodles** to the same pot, off heat. Add **1 tsp oil** (dbl for 4 ppl) and gently toss to coat. Set aside.



Start curry

Reduce heat to medium. Add **1 tbsp oil** (dbl for 4 ppl), then **curry paste**, **Thai Seasoning**, **garlic**, **shallots** and **peppers**. Cook, stirring often, until **peppers** soften slightly, 2-3 min.



Finish and serve

Divide **chow mein noodles** between bowls. Spoon **curry** over **noodles**. Sprinkle **cilantro** over top.

Dinner Solved!