



Panang-Style Beef Curry

with Peanuts and Jasmine Rice

Spicy

Quick

25 Minutes



Ground Beef



Coconut Milk



Red Chili Pepper



Red Curry Base



Peanut Butter



Jasmine Rice



Cilantro



Sweet Bell Pepper



Onion, chopped



Garlic Puree



Peanuts, chopped



Soy Sauce



Mild Curry Paste

HELLO PEANUT BUTTER

This classic spread does wonders for sauces!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, medium pot, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Coconut Milk	400 ml	800 ml
Red Chili Pepper 🌶️	1	2
Red Curry Base	½ cup	1 cup
Peanut Butter	1 ½ tbsp	3 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Cilantro	7 g	14 g
Sweet Bell Pepper	160 g	320 g
Onion, chopped	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Peanuts, chopped	28 g	56 g
Soy Sauce	1 ½ tsp	3 tsp
Mild Curry Paste	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°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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1 Prep

Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. While **water** comes to a boil, core, then cut **pepper** into ½-inch pieces. Roughly chop **cilantro**. Finely chop **chili**, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilis!)



2 Cook rice

Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



3 Cook beef

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **beef** and **garlic puree**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**.



4 Cook veggies and start curry

Add **peppers** and **onions** to the pan with **beef**. Cook, stirring occasionally, until softened, 2-3 min. Add **mild curry paste**, **red curry base**, **soy sauce**, **peanut butter** and **¼ tsp chilis** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1 min.



5 Finish curry

Add **coconut milk** to the pan. Cook, stirring often, until **curry** thickens slightly, 2-3 min. Season with **salt** and **pepper**.



6 Finish and serve

Fluff **rice** with a fork. Add **half the cilantro** and season with **salt**, then stir to combine. Divide **rice** between plates and top with **beef curry**. Sprinkle **peanuts** and **remaining cilantro** over top.

Dinner Solved!