












# Thai-Style Coconut Kidney Bean Curry

with Lemongrass-Infused Fried Shallot Rice

Veggie 30 Minutes



-  Kidney Beans
-  Lemongrass
-  Jasmine Rice
-  Red Curry Paste
-  Sweet Potato
-  Baby Spinach
-  Coconut Milk
-  Cilantro
-  Crispy Shallots



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HELLO LEMONGRASS

*A tall tropical grass with bright lemony notes!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Vegetable peeler, measuring spoons, medium pot, measuring cups, large pot, strainer

### Ingredients

	2 Person	4 Person
Kidney Beans	370 ml	740 ml
Lemongrass	1	1
Jasmine Rice	¾ cup	1 ½ cups
Red Curry Paste	4 tbsp	8 tbsp
Sweet Potato	170 g	340 g
Baby Spinach	56 g	113 g
Coconut Milk	400 ml	800 ml
Cilantro	7 g	14 g
Crispy Shallots	28 g	56 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

- Remove outer layer of **lemongrass**. Carefully smash **lemongrass** with a rolling pin or a heavy pot to bruise, then halve crosswise.
- Using a strainer, rinse **rice** until **water** runs clear. Drain well.
- Add **lemongrass, rice, half the crispy shallots, 1 cup water** and **¼ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove the pot from heat. Set aside, still covered.



### Finish rice

- When **rice** is done, carefully remove and discard lemongrass from **rice**.
- Add **half the cilantro**, then fluff **rice** with a fork.



### Prep

- Meanwhile, peel, then cut **sweet potato** into ½-inch pieces.
- Roughly chop **cilantro**.



### Finish curry

- Add **spinach** to **curry**. Stir until wilted, 1 min.
- Season with **salt** and **pepper**, to taste.



### Cook curry

- Heat a large pot over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **curry paste**. Cook, stirring often, until fragrant, 30 sec.
- Add **kidney beans** with their **liquid, sweet potatoes** and **coconut milk**. Season with **salt** and **pepper**, then bring to a simmer over high.
- Once simmering, reduce heat to medium-low. Cover and cook, stirring occasionally, until **sweet potatoes** are tender, 8-10 min.



### Finish and serve

- Divide **rice** between bowls, then top with **curry**.
- Sprinkle **remaining crispy shallots** and **cilantro** over top.

Dinner Solved!