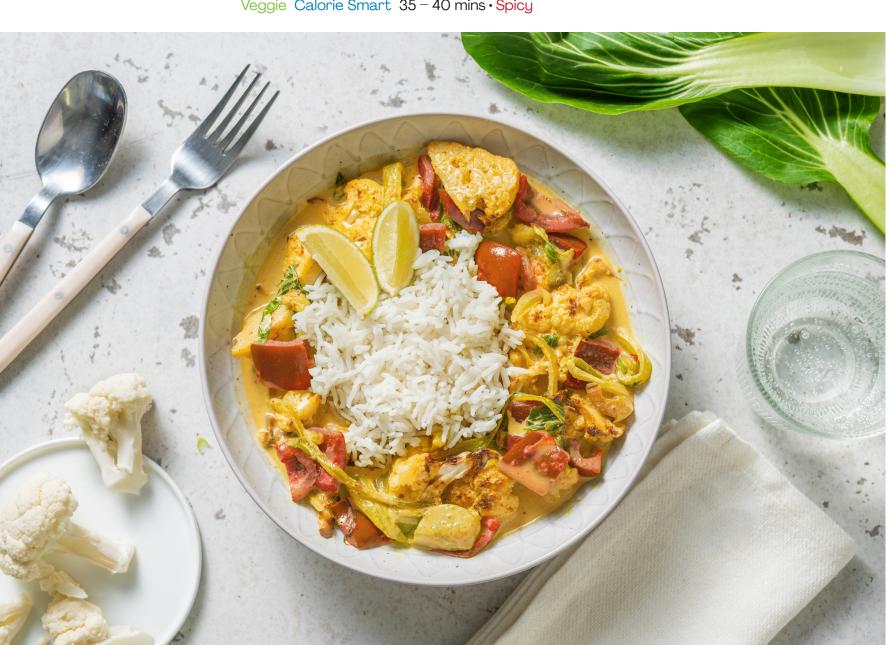


Spicy Thai Cauliflower Curry

with coriander and fragrant jasmine rice

Veggie Calorie Smart 35 - 40 mins · Spicy

















Jasmine Rice

Bell Pepper





Vegetable Stock





Coriander

Red Thai Style Paste





Pantry Items: Oil, Salt, Pepper, Water



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Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, pot with lid, zester

Ingredients

	2P	4P
Cauliflower	1 unit	2 units
Thai Style Spice Mix	2 sachets	4 sachets
Jasmine Rice	150 g	300 g
Bell Pepper	2 units	4 units
Vegetable Stock	1 sachet	2 sachets
Lime	½ unit	1 unit
Coriander	5 g	10 g
Red Thai Style Paste	1 sachet	2 sachets
Coconut Milk	1 pack	2 packs
Chilli	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	580.5 g	100 g
Energy (kJ/kcal)	2450 kJ/ 586 kcal	422 kJ/ 101 kcal
Fat (g)	19.6 g	3.4 g
Sat. Fat (g)	14.9 g	2.6 g
Carbohydrate (g)	91.1 g	15.7 g
Sugars (g)	18.7 g	3.2 g
Protein (g)	15.3 g	2.6 g
Salt (g)	3.7 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Roast the Cauliflower

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Cut the **cauliflower** into florets (like small trees). Halve any large florets.
- Pop the cauliflower onto a lined baking tray.
- Toss with half the Thai style spice, salt, pepper and a drizzle of oil.
- Spread out in a single layer and roast on the top shelf until soft and golden, 15-20 mins.



Cook the Rice

- Meanwhile, add 300ml cold, **salted water** (double for 4p) to a medium pot with a tight-fitting lid.
- Stir in the rice and bring to the boil.
- Once boiling, lower the heat to medium, cover and cook for 12 mins.
- Remove the pot from the heat.
- Keep covered for another 12 mins or until ready to serve (the rice will continue to cook in its own steam).



Get Prepped

- Meanwhile, halve the bell pepper and discard the core and seeds. Chop into 2cm chunks.
- Zest **half** the **lime** (double for 4p) then cut into thick wedges.
- Roughly chop the **coriander** (stalks and all).
- Thinly slice the chilli. Stir the coconut milk (or shake the packet) to dissolve any lumps.



Start the Curry

- Place a large pot over medium-high heat with a drizzle of oil.
- Once hot, fry the **pepper** until it begins to soften and colour, 4-5 mins.
- Add the remaining Thai spice and the red Thai paste. Stir to coat and cook until fragrant, 1 min.
- Add the coconut milk and stock.
- Bring to the boil then reduce the heat to medium-low.



Finishing Touches

- Let the curry simmer until the pepper is tender,
 4-5 mins. Loosen with a splash of water if necessary.
- When the cauliflower is ready, add it to the curry and stir to coat in the sauce.
- Remove from the heat and season to taste with salt, pepper and a squeeze of lime juice.
- Fluff up the rice and stir in the lime zest and half the coriander.



Garnish and Serve

- Share the rice between bowls and top with the fragrant curry.
- Finish with a sprinkle of fresh chilli and the remaining coriander.
- Serve the remaining lime wedges alongside for squeezing over.

Enjou!