



Creamy Sweet Miso Chicken Curry

with mushrooms and jasmine rice

Quick Cook 20 – 25 mins • Optional spice

15



Diced Chicken Breast



Jasmine Rice



Mushrooms



Coconut Milk



Scallion



Miso Paste



Garlic, Ginger & Lemongrass Paste



Chilli



Honey



Onion

Pantry Items: Salt, Oil, Pepper, Water



Rate your recipe!

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

Pan with lid, pot with lid

Ingredients

	2P	4P
Diced Chicken Breast	260 g	520 g
Jasmine Rice	150 g	300 g
Mushrooms	150 g	250 g
Coconut Milk	1 pack	2 packs
Scallion	1 unit	2 units
Miso Paste	1 sachet	2 sachets
Garlic, Ginger & Lemongrass Paste	1 sachet	2 sachets
Chilli	1 unit	2 units
Honey	2 sachets	4 sachets
Onion	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	463 g	100 g
Energy (kJ/kcal)	2757.3 kJ/ 659 kcal	595.5 kJ/ 142.3 kcal
Fat (g)	21.4 g	4.6 g
Sat. Fat (g)	15.4 g	3.3 g
Carbohydrate (g)	79.2 g	17.1 g
Sugars (g)	13.5 g	2.9 g
Protein (g)	42.5 g	9.2 g
Salt (g)	1.8 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe.

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.

Contact

Share your creations with
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



You can recycle me!



Cook the Rice

- Pour 300ml cold **salted water** (double for 4p) into 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.
- Once cooked, 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).



Simmer the Sauce

- Add the **lemongrass paste** and **chilli** (use less if you don't like spice).
- Fry until fragrant, another 30 secs.
- Add **coconut milk** and 25ml **water** (double for 4p) to the pan.
- Cover and cook for 6-8 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Loosen the sauce with a splash of **water** if necessary. Season to taste with **salt** and **pepper**.



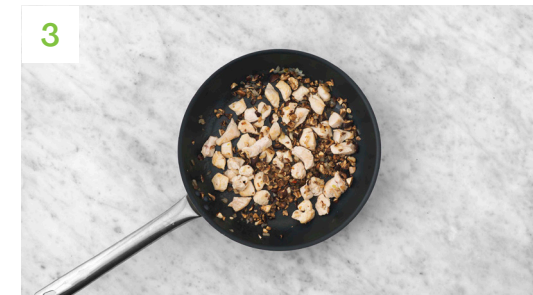
Get Prepped

- Meanwhile, roughly chop the **mushrooms**.
- Halve the **chilli** and discard the core and seeds. Finely chop.
- Halve, peel and chop the **onion** into small pieces.
- Stir the **coconut milk** (or shake the packet) to dissolve any lumps.



Finishing Touches

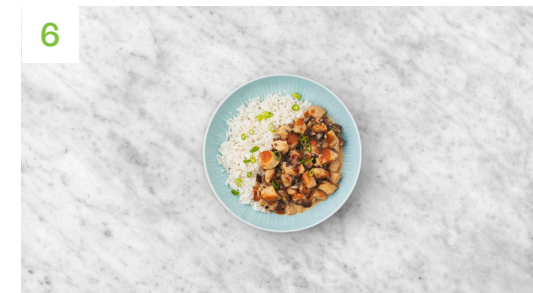
- While the **chicken** cooks, trim and thinly slice the **scallion**.
- Add the **honey** and **miso** to a bowl and mix to combine.



Soften the Veg

- Place a large pan over medium-high heat with a drizzle of **oil**.
- When the pan is hot, add the **onion**, **chicken** and **mushrooms**. Season with **salt** and **pepper**.
- Fry until browned, stirring occasionally, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging we use to keep it fresh.



Dish Up

- Fluff up the **rice** with a fork and divide between bowls.
- Top with the fragrant **chicken** curry.
- Drizzle the **honey miso** sauce over the **chicken**.
- Finish with a sprinkling of sliced **scallion**.

Enjoy!