



Butternut Thai Curry

with rice and crunchy peanuts

20 – 25 mins • Veggie • Eat me first • Spicy

24



Diced Butternut Squash



Garlic, Ginger & Lemongrass Paste



Stock



Coconut Milk



Jasmine Rice



Peanuts



Peas



Scallion



Lime



Dried Chilli Flakes



Red Thai Style Paste

Pantry Items: Water, Salt, Oil, Pepper



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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

Pan with lid, pot with lid

Ingredients

	2P	4P
Diced Butternut Squash	300 g	600 g
Garlic, Ginger & Lemongrass Paste	1 sachet	2 sachets
Stock	1 sachet	2 sachets
Coconut Milk	1 pack	2 packs
Jasmine Rice	150 g	300 g
Peanuts	20 g	40 g
Peas	120 g	240 g
Scallion	1 unit	2 units
Lime	1 unit	2 units
Dried Chilli Flakes	2 sachets	4 sachets
Red Thai Style Paste	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	464 g	100 g
Energy (kJ/kcal)	2644.3 kJ/ 632 kcal	569.9 kJ/ 136.2 kcal
Fat (g)	24.5 g	5.3 g
Sat. Fat (g)	15.7 g	3.4 g
Carbohydrate (g)	89.5 g	19.3 g
Sugars (g)	14.4 g	3.1 g
Protein (g)	16.4 g	3.5 g
Salt (g)	3.8 g	0.8 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.

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Cook the Rice

- Pour 300ml cold **salted water** (per 2P) 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 with the lid and cook for 12 mins.
- Once cooked, remove the pot from the heat.
- Set aside for 12 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Dish Up

- Divide the fragrant **rice** and curry between deep plates or bowls.
- Scatter sliced **scallion** and **peanuts** over the top.
- Finish off with a squeeze of **lime** juice.
- Serve any remaining **lime** wedges alongside.

Enjoy!



Get Prepped

- Trim and thinly slice the **scallion**. Quarter the **lime**.
- Stir the **coconut milk** (or shake the packet) to dissolve any lumps.
- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **butternut** until just golden, 5-6 mins.



Simmer the Curry

- Add the **lemongrass paste** and fry until fragrant, 2-3 mins.
- Stir in **coconut milk**, **stock**, **red Thai paste**, **chilli flakes** (use less if you don't like spice) and 75ml **water** (per 2P).
- Cover and simmer until the **butternut** is softened, 8-10 mins. When there's 1 min of cooking time left, add the **peas** and allow to warm through.
- Season to taste with **salt** and **pepper**. Add a splash of **water** if you feel it's too thick.