



Thai Style Chicken Curry

with courgette and fragrant rice

20 – 25 mins • Spicy

18



Diced Irish Chicken Breast



Jasmine Rice



Onion



Chilli



Red Thai Style Paste



Coconut Milk



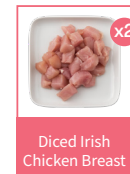
Lime



Courgette



Thai Style Spice Mix



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.

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

Cooking tools you will need

Pot with lid, zester

Ingredients

	2P	4P
Diced Irish Chicken Breast	260 g	520 g
Jasmine Rice	150 g	300 g
Onion	1 unit	2 units
Chilli	1 unit	2 units
Red Thai Style Paste	1 sachet	2 sachets
Coconut Milk	1 pack	2 packs
Lime	1 unit	2 units
Courgette	1 unit	2 units
Thai Style Spice Mix	2 sachets	4 sachets
Diced Irish Chicken Breast	520 g	1040 g

Nutrition

for uncooked ingredient	Per 100g	Per 100g
Energy (kJ/kcal)	519.1 kJ / 124.1 kcal	506 KJ / 121 kcal
Fat (g)	3.7 g	3.2 g
Sat. Fat (g)	2.8 g	2.3 g
Carbohydrate (g)	15.1 g	12.2 g
Sugars (g)	1.8 g	1.4 g
Protein (g)	8 g	11.1 g
Salt (g)	0.6 g	0.4 g

See site or app for detailed nutritional info.


Allergens

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

Contact

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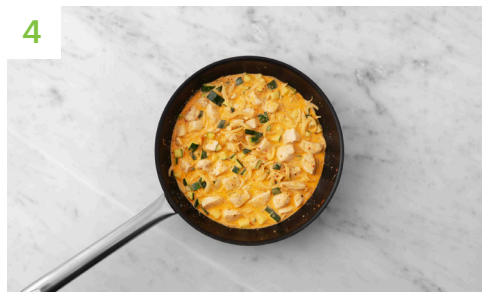
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Cook the Rice

1. Pour 300ml cold **salted water** (per 2P) into a medium pot with a tight-fitting lid.
2. Stir in the **rice** and bring to the boil.
3. Once boiling, lower the heat to medium and cover with the lid.
4. Cook for 12 mins then remove the pot from the heat.
5. Keep covered for another 12 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Simmer the Sauce

1. Add the **Thai spice mix**, **red Thai paste** and **half** the **chilli** to the pan. You can use less **chilli** if you don't like spice—or more if you do.
2. Cook together until fragrant, 30 secs.
3. Stir in the **coconut milk**.
4. Simmer until the **chicken** is cooked through and the veg is tender, 6-8 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.



Prep Your Veg

1. Meanwhile, trim the **courgette** and chop into 1cm cubes.
2. Halve, peel and thinly slice the **onion**.
3. Halve the **chilli** lengthways, deseed and finely chop.
4. Zest and halve the **lime**.
5. Stir the **coconut milk** (or shake the packet) to dissolve any lumps.



Finishing Touches

1. Add a squeeze of **lime** juice to your curry.
2. Season to taste with **salt**, **pepper** and more **lime juice** if desired.
3. Stir the **lime** zest through the **rice**, fluffing it up as you go.

TIP: Loosen the curry with a splash of water if you feel it's too thick.



Start the Curry

1. Place a large pan over medium-high heat with a drizzle of **oil**.
2. Once hot, fry the **chicken** and **onion** until starting to brown, 3-4 mins.
3. Once browned, add the **courgette** and fry for 2 mins more. **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 used to keep it fresh. It will still taste delicious once cooked!



Garnish and Serve

1. Divide the **lime rice** between bowls.
2. Top with the Thai style **chicken** curry.
3. Finish with a sprinkling of as much of the remaining **chilli** as you like.

Enjoy!