



Green Thai Veg Curry

with coriander and fragrant jasmine rice

35 – 40 mins • Veggie

24



Thai Style Spice Mix



Jasmine Rice



Bell Pepper



Pak Choi



Lime



Coriander



Coconut Milk



Chilli



Stock



Broccoli



Green 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.

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

Ingredients

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

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	520.4 kJ/ 124.4 kcal
Fat (g)	4.5 g
Sat. Fat (g)	3.3 g
Carbohydrate (g)	18.2 g
Sugars (g)	2.6 g
Protein (g)	3.1 g
Salt (g)	0.6 g

See site or app for detailed nutritional info.


Allergens

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

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Cook the Rice

- Meanwhile, add 300ml cold, **salted water** (per 2P) 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).



Finishing Touches

- Let the curry simmer until the **pepper** is tender, 4-5 mins. Loosen with a splash of **water** if necessary.
- 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**.



Get Prepped

- Meanwhile, halve the **bell pepper** and discard the core and seeds. Chop into 2cm chunks.
- Trim the **pak choy**. Separate the leaves and quarter widthways into roughly 2cm chunks.
- Chop the **broccolini** into thirds. Zest **half a lime** (per 2P) 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.



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.

Enjoy !



Start the Curry

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