HELLO FRESH

Coconut Red Curry and Tofu
with Toasted Peanut Rice

Veggie · Spicy · 30 Minutes

Tofu

Red Curry Paste

Jasmine Rice

Sweet Bell Pepper

Shanghai Bok Choy

Coconut Milk

Peanut Butter

Red Chili Pepper

Peanuts, chopped

Garlic Salt

HELLO RED CURRY PASTE

Packed with lemongrass, ginger and chillies, this aromatic sauce delivers serious flavour!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Measurements within steps	**1 tbsp** 2 person	**(2 tbsp)** 4 person	**oil** Ingredient

Bust out

Baking sheet, measuring spoons, strainer, medium pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Tofu	1	2
Red Curry Paste	2 tbsp	4 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	113 g	226 g
Coconut Milk	165 ml	400 ml
Peanut Butter	1 ½ tbsp	3 tbsp
Red Chili Pepper 🌶	1	2
Peanuts, chopped	28 g	56 g
Garlic Salt	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1 Cook rice

- Add **1 cup** (2 cups) **water** and **⅛ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the **boiling water**, then reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove the pot from heat. Set aside, still covered.

2 Prep and cook tofu

- Meanwhile, pat **tofu** dry with paper towels, then cut into ½-inch pieces.
- Drizzle **tofu** with **1 tbsp** (2 tbsp) **oil** on an unlined baking sheet. Season with **½ tsp** (1 tsp) **garlic salt** and **pepper**, toss to combine, then arrange in a single layer.
- Broil in the **middle** of the oven, flipping halfway through, until golden-brown, 8-10 min.

3 Prep and toast peanuts

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Cut **bok choy** into ½-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!)
- Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chillies!)
- Whisk together **peanut butter** and **½ cup** (1 cup) **hot water** in a small bowl. Set aside.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on **peanuts** so they don't burn!)
- Transfer to a plate.

4 Cook veggies

- Add **1 tbsp** (2 tbsp) **oil** to the same pan, then **peppers**.
- Cook, stirring occasionally, until tender-crisp, 2-3 min.
- Add **bok choy**. Cook, stirring occasionally, until tender-crisp, 1-2 min.
- Season with **salt** and **pepper**.

5 Make curry

- Add **curry paste** to the pan with **veggies**.
- Cook, stirring often, until fragrant and **curry** coats **veggies**, 1 min.
- Reduce heat to medium.
- Stir in **coconut milk** and **peanut butter mixture**. Cook, stirring occasionally, until **curry** thickens slightly, 2-3 min.
- Season with **salt** and **pepper**, to taste.

6 Finish and serve

- Fluff **rice** with a fork.
- Stir **peanuts** into **rice**.
- Divide **rice** between bowls.
- Stir **tofu** into **curry sauce**.
- Top **rice** with **curry**.
- Sprinkle **chopped chillies** over top, if desired.

Dinner Solved!