



# Panang-Style Beef Curry

with Peanuts and Jasmine Rice

Quick

Spicy

25 Minutes



Ground Beef



Coconut Milk



Red Chili Pepper



Red Curry Base



Peanut Butter



Jasmine Rice



Cilantro



Sweet Bell Pepper



Onion, chopped



Garlic Puree



Peanuts, chopped



Soy Sauce

HELLO PEANUT BUTTER

*This classic spread does wonders for sauces!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Measuring cups, measuring spoons, medium pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Coconut Milk	165 ml	400 ml
Red Chili Pepper 🌶️	1	2
Red Curry Base	½ cup	1 cup
Peanut Butter	1 ½ tbsp	3 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Cilantro	7 g	14 g
Sweet Bell Pepper	160 g	340 g
Onion, chopped	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Peanuts, chopped	28 g	56 g
Soy Sauce	1 ½ tsp	3 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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.*

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## 1 Prep and start rice

Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. While **water** comes to a boil, core, then cut **pepper** into ½-inch pieces. Roughly chop **cilantro**. Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chili!).



## 2 Cook rice

Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



## 3 Cook beef

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **beef** and **garlic puree**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt** and **pepper**.



## 4 Cook veggies and start curry

Add **peppers** and **onions** to the pan with **beef**. Cook, stirring occasionally, until softened, 2-3 min. Add **curry base**, **soy sauce**, **peanut butter** and **¼ tsp chilis** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1 min.



## 5 Finish curry

Add **coconut milk** and **¾ cup water** (dbl for 4 ppl) to the pan. Cook, stirring often, until **curry** thickens slightly, 2-3 min. Season with **salt** and **pepper**.



## 6 Finish and serve

Fluff **rice** with a fork. Add **half the cilantro** and season with **salt**, then stir to combine. Divide **rice** between plates and top with **beef curry**. Sprinkle **peanuts** and **remaining cilantro** over top.

## Dinner Solved!