

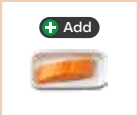


# South Asian-Style Jumbo Shrimp Curry with Cilantro Rice

Special Plus

Quick

25 Minutes



Salmon  
250 g | 500 g

↗ Custom Recipe **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- Jumbo Shrimp  
285 g | 570 g
- Coconut Milk  
1 | 2
- Indian Spice Mix  
1 tbsp | 2 tbsp
- Cilantro  
7 g | 14 g
- Basmati Rice  
3/4 cup | 1 1/2 cup
- Green Peas  
113 g | 227 g
- Yellow Onion  
1 | 2
- Sweet Bell Pepper  
1 | 2
- Ginger-Garlic Puree  
2 tbsp | 4 tbsp
- Curry Paste  
2 tbsp | 4 tbsp
- Shanghai Bok Choy  
1 | 2
- Crispy Shallots  
28 g | 56 g

**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.

**Pantry items** | Unsalted butter\*, oil\*, salt\*, pepper\*

**Cooking utensils** | Colander, measuring spoons, medium pot, measuring cups, large non-stick pan

1



### Cook rice

• Before starting, wash and dry all produce.

- Heat a medium pot over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **rice**.
- Cook, stirring often, until toasted, 1-2 min.
- Add **1 ¼ cups** (2 ½ cups) **water** and bring to a boil over high.
- Once boiling, season with **salt**, then reduce heat to low.
- Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

2



### Prep

- Meanwhile, peel, then cut **onion** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Core, then cut **pepper** into ¼-inch slices.
- Cut **bok choy** into 1-inch pieces.
- Drain, rinse then pat **shrimp** dry with paper towels.

3



### Cook veggies

+ Add | **Salmon**

- Heat a large non-stick pan over medium heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **onions, peppers, bok choy, peas** and **Indian Spice Mix**.
- Cook, stirring often, until **veggies** soften slightly, 3-4 min.

4



### Cook shrimp curry

- Add **coconut milk**, **¼ cup** (½ cup) **water**, **curry paste**, **ginger-garlic puree** and **shrimp** to the pan with **veggies**.
- Cook, stirring often, until **curry** thickens slightly and **shrimp** are cooked through, 3-4 min.\*\*
- Season with **salt** and **pepper**, to taste.

5



### Finish and serve

+ Add | **Salmon**

- Fluff **rice** with a fork, then stir in **cilantro**.
- Divide **cilantro rice** between bowls. Top with **shrimp curry**.
- Sprinkle **crispy shallots** over top.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### 3 | Cook salmon

+ Add | **Salmon**

If you've opted to add **salmon**, pat dry with paper towels, then season with **salt** and **pepper**. Heat a medium non-stick pan over medium-high heat. When hot, add **1/2 tbsp** (1 tbsp) **oil**, then **salmon**. Pan-fry until golden-brown and cooked through, 2-3 min per side.\*\*

### 5 | Finish and serve

+ Add | **Salmon**

Top finished **curry** with **salmon**.

\*\* Cook shrimp and salmon to minimum internal temperatures of 74°C/165°F and 70°C/158°F.



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