

# Thai Coconut Kidney Bean Curry

with Lemongrass-Infused Fried Shallot Rice

Veggie

30 Minutes





Kidney Beans





Jasmine Rice





Red Curry Paste

**Baby Spinach** 

Cilantro



**Sweet Potato** 





Coconut Milk





Crispy Shallots

### Start here

Before starting, wash and dry all produce.

#### **Bust out**

Vegetable peeler, measuring spoons, medium pot, measuring cups, large pot, strainer

## **Ingredients**

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	2 Person	4 Person
Kidney Beans	370 ml	740 ml
Lemongrass	1	1
Jasmine Rice	¾ cup	1 ½ cups
Red Curry Paste	4 tbsp	8 tbsp
Sweet Potato	170 g	340 g
Baby Spinach	56 g	113 g
Coconut Milk	400 ml	800 ml
Cilantro	7 g	14 g
Crispy Shallots	28 g	56 g
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.



#### Cook rice

- Remove outer layer of **lemongrass**. Carefully smash lemongrass with a rolling pin or a heavy pot to bruise, then halve crosswise.
- Using a strainer, rinse rice until water runs clear. Drain well.
- Add lemongrass, rice, half the crispy shallots, 1 cup water and 1/4 tsp salt (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, 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.



#### Prep

- Meanwhile, peel, then cut sweet potato into 1/2-inch pieces.
- Roughly chop cilantro.



## Cook curry

- Heat a large pot over medium heat.
- When hot, add 1/2 tbsp oil (dbl for 4 ppl), then curry paste. Cook, stirring often, until fragrant,
- Add kidney beans with their liquid, sweet potatoes and coconut milk. Season with salt and **pepper**, then bring to a simmer over high.
- Once simmering, reduce heat to medium-low. Cover and cook, stirring occasionally, until sweet potatoes are tender, 8-10 min.



#### Finish rice

- When rice is done, carefully remove and discard lemongrass from rice.
- · Add half the cilantro, then fluff rice with a fork.



## Finish curry

- Add spinach to curry. Stir until wilted, 1 min.
- Season with **salt** and **pepper**, to taste.



#### Finish and serve

- Divide **rice** between bowls, then top with curry.
- Sprinkle remaining crispy shallots and cilantro over top.

**Dinner Solved!** 

#### Contact

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