



Indonesian Style Veggie Curry

with rice and crunchy peanuts

Veggie Quick Cook 20-25 mins

8



Garlic, Ginger & Lemongrass Paste



Green beans



Korma Curry Paste



Vegetable Stock



Coconut Milk



Jasmine Rice



Peanuts



Peas



Carrot



Scallion



Lime



Dried Chilli Flakes

Pantry Items: Water, Salt, Oil, Pepper



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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.

Cooking tools you will need

Pan with lid, pot with lid

Ingredients

	2P	4P
Garlic, Ginger & Lemongrass Paste	1 sachet	2 sachets
Green Beans	150 g	300 g
Korma Curry Paste	1 sachet	2 sachets
Vegetable Stock	1 sachet	2 sachets
Coconut Milk	1 pack	2 packs
Jasmine Rice	150 g	300 g
Peanuts	20 g	40 g
Peas	120 g	240 g
Carrot	1 unit	2 units
Scallion	1 unit	2 units
Lime	1 unit	2 units
Dried Chilli Flakes	2 sachets	4 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	508.5 g	100 g
Energy (kJ/kcal)	2951 kJ/ 705 kcal	580 kJ/ 139 kcal
Fat (g)	27.7 g	5.4 g
Sat. Fat (g)	16.4 g	3.2 g
Carbohydrate (g)	101.5 g	20 g
Sugars (g)	17 g	3.3 g
Protein (g)	17.6 g	3.5 g
Salt (g)	6.1 g	1.2 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

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

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Cook the Rice

- Pour 300ml cold **salted water** (double for 4p) into 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 with the lid and cook for 12 mins.
- Once cooked, remove the pot from the heat.
- Set aside for 12 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Get Prepped

- Trim the **carrot** and halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons.
- Place a large pan over high heat with a drizzle of **oil**.
- Once hot, fry the **carrot** until tender, 5-6 mins.
- Meanwhile, trim the **green beans**. Stir the **coconut milk** (or shake the packet) to dissolve any lumps.
- Trim and thinly slice the **scallion**. Quarter the **lime**.



Simmer the Curry

- Reduce the heat of the pan to medium-high.
- Add the **lemongrass paste** and **green beans** and fry until fragrant, 2-3 mins.
- Add the **coconut milk**, **stock powder**, **korma paste**, **chilli flakes** (use less if you don't like spice) and 75ml **water** (double for 4p).
- Cover and simmer for 4-6 mins. When there's 1 min of cooking time left, add the **peas** and allow to warm through.
- Season to taste with **salt** and **pepper**. Add a splash of **water** if you feel it's too thick.



Dish Up

- Divide the fragrant **rice** and curry between plates.
- Scatter sliced **scallion** and **peanuts** over the top.
- Finish off with a squeeze of **lime** juice.
- Serve any remaining **lime** wedges alongside.

Enjoy!