

DINNERLY



Thai Coconut Curry

with Spinach, Peppers & Carrots



ca. 20min



2 Servings

Of all the ways to eat your veggies, this is one of the most delicious. All you need is our Thai coconut curry sauce, some fluffy jasmine rice to soak it up, and crispy fried onions to top it off. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 bell pepper
- 1 carrot
- 6 oz Thai coconut curry sauce ^{2,4,6,7,15}
- ¼ oz granulated garlic
- 5 oz baby spinach
- ½ oz fried onions ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

- small saucepan
- medium saucepan

COOKING TIP

Hot tip! A few sprigs of cilantro or a lime wedge would be a nice addition before serving.

ALLERGENS

Shellfish (2), Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 23g, Carbs 86g, Protein 11g



1. Cook rice & prep veggies

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Meanwhile, halve **pepper**, discard stem and seeds, then thinly slice. Halve **carrot** lengthwise, then cut on an angle into 2-inch pieces.



2. Cook veggies & prep sauce

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **carrots** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until starting to soften and brown in spots, about 5 minutes.

In a liquid measuring cup, add **Thai coconut curry sauce**, **1¼ cups water**, **1 teaspoon sugar**, and **½ teaspoon each of granulated garlic and salt**. Whisk to combine.



3. Finish & serve

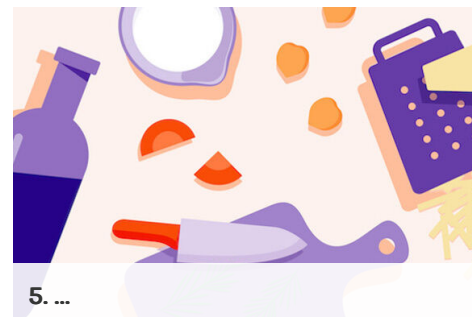
Add **curry mixture** to saucepan with **veggies**; bring to a boil. Reduce heat to medium-low and simmer until flavors meld together and **carrots** are softened, 5–7 minutes. Off heat, stir in **spinach** until just wilted. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **coconut curry** over **rice** with **fried onions** sprinkled over top. Enjoy!



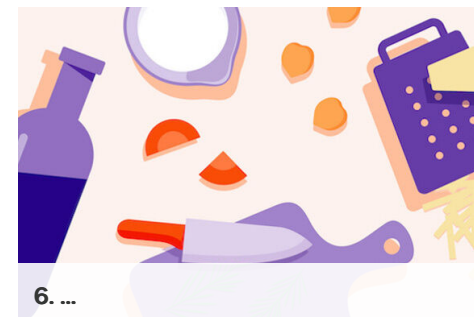
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!