



## 20-Min: Red Coconut Curry with Bell Peppers,

Chinese Broccoli & Crispy Shallots



ca. 20min



2 Servings

Thai curries are delicious and quick to prepare, and this vegetarian version is no exception! It's fresh, light, and filling. We use sweet bell peppers and crisp Chinese broccoli that simmers in our ready-to-heat Thai red curry coconut sauce. Fluffy jasmine rice is the perfect base for soaking up the aromatic sauce, and fresh cilantro and crispy fried shallots on top add a layer of texture to this comforting bowl.

## What we send

- 5 oz jasmine rice
- garlic
- 1 bell pepper
- ½ lb Chinese broccoli
- 6 oz Thai red curry coconut sauce <sup>2,4,6,7,15</sup>
- ¼ oz fresh cilantro
- ½ oz fried shallots (onions) <sup>6</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- small saucepan
- medium saucepan

## 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 590kcal, Fat 24g, Carbs 82g, Proteins 11g



### 1. Cook rice

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



### 2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Halve **pepper**, discard stem and seeds, then thinly slice.

Remove **Chinese broccoli leaves** from **stems**. Stack leaves, roll like a cigar, then cut into ½-inch wide ribbons. Thinly slice stems on an angle into ½-inch thick pieces.



### 3. Cook veggies

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **Chinese broccoli stems** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies start to soften and brown in spots, about 5 minutes. Add **Chinese broccoli leaves** and **garlic**. Continue cooking, stirring, until leaves start to wilt and garlic is fragrant, about 1 minute.



### 4. Make curry sauce

While **veggies** cook, in a measuring cup, combine **Thai red coconut curry sauce, 1½ cups water, 1 teaspoon sugar**, and **½ teaspoon salt**. Whisk until fully incorporated.



### 5. Cook curry

Add **curry sauce** to saucepan with **veggies** and bring to a boil. Reduce heat to medium-low and simmer until flavors meld and **broccoli stems** are softened, 5–7 minutes. Remove from heat. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Pick **cilantro leaves** from stems; discard stems. Fluff **rice** with a fork, then spoon into bowls. Pour **veggie curry** over top of **rice** and garnish with **whole cilantro leaves** and **fried shallots**. Enjoy!