



NUTRITION *per serving* 81g carbohydrates 27g fat 13g protein 1271mg sodium | low-calorie, vegetarian, gluten-free, dairy-free, shellfish-free



Calories
602



Prep & Cook Time
25-35 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Mild

IN YOUR BOX

¾ cup Jasmine Rice
1 Red Bell Pepper
2 Green Onions
1 oz. Cashews
6 oz. Broccolini
5.6 fl. oz. Coconut Milk
1 Tbsp. Yellow Curry Paste
1 Tbsp. Lemongrass Puree
2 oz. Matchstick Carrots

IN YOUR KITCHEN

Olive Oil
Salt
Small Pot
Mixing Bowl
Large Non-Stick Pan

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HOME CHEF

Thai Coconut Yellow Curry Rice Bowl

with broccolini, red bell pepper, and cashews

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** Broccoli stems are used twice. **Stems** are added to **stir-fry** first, and quicker-cooking **tops** are added later.
- **Heads Up!** Green onions are used twice. **White portions** go in **stir-fry**, and **green portions** garnish dish.

FROM THE CHEF

This is a very fast stir-fry recipe. Once vegetables start cooking, stir frequently to help them cook evenly.

Did you know...

Yellow curry is made by grinding herbs and spices such as lemongrass, garlic, ginger, and kaffir lime into a paste. Its yellow hue comes from the addition of turmeric.



1

Cook the Rice

Bring a small pot with **rice** and 1 ½ cups **water** to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes. Remove from burner, season with ¼ tsp. **salt** (if desired), and keep covered until plating. While rice simmers, prepare ingredients.



2

Prepare the Ingredients

Stem, seed, and cut **red bell pepper** into ½” strips. Trim and thinly slice **green onions** on an angle, keeping white and green portions separate. Coarsely chop **cashews**. Trim ends of **broccolini stems** and cut off tops. Halve tops and cut stems on an angle into ¼” slices. Combine **coconut milk**, **yellow curry paste**, and **lemongrass** in a small mixing bowl and stir together until smooth.



3

Begin the Stir-Fry

Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **broccolini stems**, and **red bell pepper** to hot pan. Cook until lightly browned, 2-3 minutes.



4

Continue the Stir-Fry

Add **broccolini tops**, **white portions of green onions**, and **carrots**. Cook 2 minutes.



5

Finish the Stir-Fry

Add **lemongrass-curry** mixture to pan. Stir together and bring to a boil. Reduce to a simmer and cook until **vegetables** are tender but maintain some crunch, 2 minutes. Season with ¼ tsp. **salt** and remove from burner.



6

Plate the Dish

Serve **rice** in a shallow bowl and place **vegetables** around rice. Garnish with **green portions of green onions** and **cashews**.