



In your box

- 1 Lime
- 12 oz. Cubed Butternut Squash
- 5.4 fl. oz. Coconut Milk
- ½ oz. Roasted Peanuts
- ½ cup Basmati Rice
- 2 tsp. Asian Garlic and Ginger Seasoning
- 2 Tbsp. Yellow Curry Paste
- ¼ oz. Cilantro
- 2 oz. Peas



Coconut Curry Butternut Squash

with basmati rice

NUTRITION per serving—Calories: 548, Carbohydrates: 74g, Fat: 25g, Protein: 11g, Sodium: 1704mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level 
Easy

Spice Level 
Mild

① You will need

Olive Oil, Salt
Small Pot, Large Non-Stick Pan

👑 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
- Ingredient(s) used more than once: **seasoning blend**



1

Cook the Rice

- Bring a small pot with **basmati rice**, 1 cup **water**, half the **seasoning blend** (reserve remaining for squash), and a pinch of **salt** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 14-17 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Coarsely chop **peanuts**.
- Stem and coarsely chop **cilantro**.



3

Start the Squash

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **butternut squash** to hot pan and stir occasionally until beginning to brown, 3-4 minutes.
- Stir in remaining **seasoning blend** and **curry paste** and cook until aromatic, 2-3 minutes.



4

Make Sauce and Finish Squash

- Stir **coconut milk** into pan and bring to a simmer. *Simmering liquids will still be bubbling slightly.*
- Cover, and simmer until squash is tender and sauce is slightly thickened, 11-13 minutes.
- Add **peas** and cook until warmed through, 1-2 minutes.
- Remove from burner and stir in **cilantro** and 1 tsp. **lime juice**. Taste, and add remaining lime juice if desired.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing with **peanuts** and squeezing **lime wedges** over meal (to taste). Bon appétit!