



**GREEN
CHEF**

THAI PEANUT CURRY WITH BELL PEPPER

kale, edamame, snap peas, coconut lime rice

COOK TIME

25 MIN

SERVINGS

2

CALORIES PER SERVING

840

MENU

VEGAN // GLUTEN-FREE

Our dreamy ginger-lime peanut sauce brings on big Thai-inspired flavors in tonight's vegan curry dish. It's made with coconut milk for creaminess and a dash of Sriracha for heat, and acts as the perfect saucy addition to sautéed kale, bell pepper, and edamame. Served with fluffy, fragrant coconut-lime jasmine rice, the curry is topped with gingery snap peas and protein-packed peanuts for a crunch.

INGREDIENTS (11 ITEMS)

½ cup **Jasmine rice**
¼ oz **Shredded coconut** **T**
1 unit **Red bell pepper**
3½ oz **Lacinato kale**
4 oz **Snap peas**
1 oz **Pickled ginger**
1 whole **Lime**
½ oz **Roasted peanuts** **P**
2¾ oz **Edamame** **S**
7 oz **Ginger-lime peanut sauce** **P S T**
½ tsp **Crushed red pepper flakes**

WHAT YOU'LL NEED

small pot with lid
medium & large sauté pans
measuring cup & spoons
cooking oil
salt & pepper

ALLERGENS

T TREE NUTS (coconut)
P PEANUTS
S SOY



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 COOK RICE

- Bring **jasmine rice**, **shredded coconut**, 1 cup water, and about ¼ teaspoon salt to a boil in a small pot. Stir, then reduce heat to medium low and cover pot with lid.* Simmer 16-18 minutes, or until rice is tender and water has absorbed.
- Remove from heat. Let rest, covered, 3 minutes. (You'll finish the rice in Step 5.)

**Before putting on the lid, incorporate any coconut stuck to the sides of the pot into the rice to ensure it doesn't burn.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PREP

- Cut **red bell pepper*** lengthwise into strips, about ¼ inch thick. Halve strips widthwise.
- Remove and discard any thick center stems from **lacinato kale**. Roughly chop leaves into bite-size pieces.
- Remove any fibrous strings from **snap peas****. Halve widthwise at an angle.
- Roughly chop **pickled ginger**.
- Quarter **lime**.
- Roughly chop **roasted peanuts**.

**The ingredient you received may be a different color.*

***To quickly prep, firmly pinch one end of a snap pea and pull downward to remove the fibrous string.*

3 MAKE CURRY

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **bell pepper** and **edamame** to hot pan. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 3-4 minutes, or until bell pepper is softened, stirring occasionally.
- Add **kale** and about ¼ cup water. Cook 1-2 minutes, or until kale is wilted, stirring occasionally.
- Add **ginger-lime peanut sauce**. Cook 1-2 minutes, or until sauce is warmed through, stirring occasionally. Remove from heat.

4 SAUTÉ SNAP PEAS

- Heat about 1 tablespoon cooking oil in a medium sauté pan over medium-high heat. Add **snap peas** to hot pan. Sprinkle with **crushed red pepper flakes*** to taste. Lightly season with salt and pepper. Cook 1-2 minutes, or until snap peas begin to soften, stirring occasionally.
- Add **pickled ginger**. Cook about 1 minute, or until flavors meld, stirring occasionally.

**If heat sensitive, use crushed red pepper flakes sparingly, or omit entirely.*

5 FINISH RICE

- Fluff **rice** with a fork. Squeeze juice from one **lime wedge** over pot. Stir to combine. Season with salt and pepper to taste.

6 PLATE YOUR DISH

- Divide **coconut lime rice** between plates. Spoon **Thai peanut curry with bell pepper** over rice. Top with **snap peas**. Garnish with **peanuts**. Serve with remaining **lime wedges**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (418g)

Amount per serving

Calories **840**

	% Daily Value*
Total Fat 48g	62%
Saturated Fat 11g	55%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 980mg	43%
Total Carbohydrate 86g	31%
Dietary Fiber 10g	36%
Total Sugars 21g	
Includes 13g Added Sugars	26%
Protein 21g	
Vitamin D 0mg	0%
Calcium 203mg	15%
Iron 4mg	20%
Potassium 1006mg	20%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Jasmine Rice [jasmine rice], **Bell Peppers**, **Snap Peas**, **Pickled Ginger** [ginger, cane sugar, rice vinegar, water], **Ginger-Lime Peanut Sauce** (Peanut Butter [peanuts], Coconut Milk [coconut milk, water, xanthan gum], Maple Syrup [pure maple syrup], Gluten-Free Tamari Sauce [water, soybeans, salt, sugar, alcohol, vinegar, lactic acid], Sunflower Oil [high oleic sunflower oil], Puréed Ginger [ginger], Red Onions, Toasted Sesame Oil [toasted sesame oil], Granulated Garlic, Sriracha Sauce [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], Lime Juice [lime], Ascorbic Acid [ascorbic acid]), **Lime**, **Crushed Red Pepper Flakes**, **Edamame** [soybean kernels], **Lacinato Kale**, **Peanuts** [peanuts, canola and/or peanut oil], **Shredded Coconut** [coconuts]

Allergen information:

Contains Tree Nuts, Peanuts And Soy

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.