

Cal Smart Mushroom & Green Bean Chickpea Curry



FRESH & FAST

Box to plate: 15 mins

Eat Me Early





Get ready

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You'll need

(along with the basics)



Large Frying Microwave Pan

From the pantry



From the cool pouch

	2P	4P
Trimmed	1 medium	1 large
Green Beans	bag	bag
Sliced	1 medium	1 large
Mushrooms	pkt	pkt
Garlic Paste	1 pkt	2 pkts





• Heat **oil** in a frying pan over high

Cook mushrooms and beans.

• Drain and rinse chickpeas

tossing, until tender, 4-5 mins

heat. Halve beans

Chickpeas

2. Zap

Garlic Paste

• Meanwhile, microwave rice until

• Add coconut milk, spinach and

a splash of **water**, stir until

• To pan, add garlic paste, both spice

blends and chickpeas. Cook until

bubbling and wilted. Remove from

steaming, 2-3 mins

fragrant, 1 min

heat. Season

Microwavable

Basmatic Rice

Southeast Asian

Spice Blend



Mumbai Spice Blend





Coconut Milk





Coriander

- Plate up rice and chickpea curry
- Tear over coriander

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.







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