



# Coconut Chicken Curry

with Green Beans & Garlic Tortillas

TAKEAWAY FAVES

CUSTOMER FAVOURITE

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Tomato



Chicken Tenderloins



Trimmed Green Beans



Mild Curry Paste



Coconut Milk



Garlic Paste



Mini Flour Tortillas



Coriander



Peeled Prawns

Prep in: 20-30 mins  
Ready in: 25-35 mins

Eat Me First

This one is just like take-away, only better! Mild curry paste and coconut milk are the stars of this dish, taking centre stage in creating the creamiest and coconutty curry for the chicken and veggies to absorb. Don't forget your tortilla dippers. Dunk and soak them to perfection!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil

## Before you start

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 will need

Two large frying pans

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
tomato	1	2
chicken tenderloins	1 small packet	2 small packets OR 1 large packet
trimmed green beans	1 bag	1 bag
mild curry paste	1 medium packet	2 medium packets
coconut milk	1 packet	2 packets
garlic paste	1 medium packet	2 medium packets
mini flour tortillas	6	12
coriander	1 bag	1 bag
peeled prawns**	1 packet (200g)	2 packets (400g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2929kJ (700Cal)	564kJ (135Cal)
Protein (g)	48g	9.2g
Fat, total (g)	32.2g	6.2g
- saturated (g)	17.8g	3.4g
Carbohydrate (g)	51.3g	9.9g
- sugars (g)	11.4g	2.2g
Sodium (mg)	1562mg	301mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2488kJ (595Cal)	548kJ (131Cal)
Protein (g)	25.4g	5.6g
Fat, total (g)	30.7g	6.8g
- saturated (g)	17.2g	3.8g
Carbohydrate (g)	51.3g	11.3g
- sugars (g)	11.4g	2.5g
Sodium (mg)	2148mg	473mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Roughly chop **tomato**.
- Cut **chicken tenderloins** into 2cm chunks.



## Cook the tortillas

- Meanwhile, in a small bowl, combine **garlic paste** and **olive oil** (¼ cup for 2 people / ½ cup for 4 people) and a pinch of **salt** and **pepper**.
- Brush or spread some **garlic oil** over both sides of a **mini flour tortilla**.
- Heat a second large frying pan over medium-high heat. Cook **tortilla** until golden, **1 minute** each side.
- Transfer to a paper towel-lined plate. Repeat with remaining **tortillas** and **garlic oil**.



## Cook the chicken

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **chicken** and **trimmed green beans**, tossing occasionally, until chicken is browned and cooked through (when it's no longer pink inside), **5-6 minutes**.
- Add **mild curry paste** and **tomato** and cook until fragrant, **1-2 minutes**.
- Add **coconut milk** and a splash of **water**. Stir to combine and simmer until slightly thickened, **2-3 minutes**.

**Custom Recipe:** If you've upgraded to prawns, cook prawns with green beans, until pink and starting to curl up, 3-4 minutes. Continue as above.



## Serve up

- Divide coconut chicken curry between bowls.
- Tear over **coriander**.
- Serve with and garlic tortillas. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)