

# Asparagus & Summer Squash Curry

*with Ginger-Lime Peanuts*

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

Tonight's vibrant dish combines two of our favorite vegetables only briefly in season together: tender asparagus and summer squash. We're cooking them in a sauce made with yellow curry paste—a milder variety of the Thai staple—whose heat is balanced by smooth coconut milk and a touch of coconut palm sugar. Our side of jasmine rice is perfect for soaking up the flavorful sauce, while a garnish of peanuts sautéed with more ginger and lime zest adds welcome crunch. (Chefs, your squash may be grey or green zucchini or yellow squash.)



## BLUE APRON WINE PAIRING:

Dancing Crow Sauvignon Blanc, 2016

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## Ingredients



1/2 cup  
JASMINE RICE



1 3/4 cups  
LIGHT COCONUT  
MILK



2  
CARROTS



1  
LIME



1  
SUMMER SQUASH



1/2 bunch  
ASPARAGUS



1 bunch  
CILANTRO

## KNICK KNACKS:



2 Tbsp  
YELLOW CURRY  
PASTE



1 1-inch piece  
GINGER



1 Tbsp  
COCONUT PALM  
SUGAR



2 tsp  
GOLDEN  
MOUNTAIN SAUCE



1  
SHALLOT



1/3 cup  
ROASTED  
PEANUTS



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## 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the ginger.
- ☐ Roughly chop the peanuts.
- ☐ Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- ☐ Peel and thinly slice the shallot.
- ☐ Peel the carrots and thinly slice into rounds.
- ☐ Medium dice the squash.
- ☐ Cut off and discard the tough, woody stem ends of the asparagus; halve crosswise on an angle.
- ☐ Roughly chop the cilantro leaves and stems.



## 2 Cook the rice:

- ☐ In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- ☐ Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- ☐ Turn off the heat and fluff the cooked rice with a fork. Set aside in a warm place.

## 3 Make the ginger-lime peanuts:

- ☐ While the rice cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add **half the ginger**. Cook, stirring constantly, 1 to 2 minutes, or until softened and fragrant.
- ☐ Reduce the heat to low and add the **peanuts**. Cook, stirring frequently, 1 to 2 minutes, or until toasted. Add the **lime zest**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Transfer to a paper towel-lined plate and immediately season with salt. Set aside in a warm place. Rinse and wipe out the pan.



## 4 Start the curry:

- ☐ While the rice continues to cook, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **shallot**, **carrots**, **squash**, and **remaining ginger**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened. Add **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until fragrant.



## 5 Finish the curry:

- ☐ Add the **asparagus**, **coconut milk** (shaking the can just before opening), **Golden Mountain sauce**, and **sugar** to the pan; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until slightly reduced in volume and the asparagus has softened.
- ☐ Turn off the heat and stir in **the juice of 2 lime wedges**. Season with salt and pepper to taste.

## 6 Plate your dish:

- ☐ Divide the **cooked rice** and **finished curry** between 2 dishes. Garnish with the **cilantro** and **ginger-lime peanuts**. Serve with the **remaining lime wedges** on the side. Enjoy!