

Coconut Veggie Curry

with Pineapple & Crispy Onions

2 SERVINGS

🕒 20-30 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:

 10 oz Boneless Chicken Breast Pieces 

or

 10 oz Tail-On Shrimp 

 ½ cup Long Grain White Rice

 1 Shallot

 4 oz Sweet Peppers

 2 cloves Garlic

 10 oz Baby Bok Choy

 1 Lime

 1 ½ Tbsps Yellow Curry Paste

 1 Tbsp Soy Sauce

 2 Tbsps Tomato Paste

 4 oz Pineapple Spears

 1 13.5-oz can Light Coconut Milk

 ⅓ cup Crispy Onions

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1. peeled & deveined

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the **rice, a big pinch of salt, and 1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; remove the cores, then thinly slice into rings.
- Peel and small dice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Cut the **pineapple** crosswise into 1-inch pieces.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Quarter the **lime**.



↻ ADDITIONAL STEP

If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

3 Start the curry

- In medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced peppers, diced shallot, and chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **curry paste and tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.



↻ CUSTOMIZED STEP 3

If you chose Chicken

- Start the curry as directed, using the pan of reserved fond.

If you chose Shrimp

- Start the curry as directed, using the pan of reserved fond.

4 Finish the curry & serve your dish

- To the pan, add the **pineapple pieces, chopped bok choy, coconut milk** (carefully, as the liquid may splatter), and **soy sauce**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the liquid is thickened.
- Turn off the heat. Add the **juice of 2 lime wedges**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **finished curry and crispy onions**. Serve the **remaining lime wedges** on the side. Enjoy!



↻ CUSTOMIZED STEP 4

If you chose Chicken

- Finish the curry and serve your dish as directed, adding the **cooked chicken** to the pan after the lime juice.

If you chose Shrimp

- Finish the curry and serve your dish as directed, adding the **cooked shrimp** to the pan after the lime juice.