



# Beef Curry with Fragrant Rice

20-min



Shredded Beef



Basmati Rice



Crushed Tomato with  
Garlic and Onion



Curry Powder



Greek Yogurt



Cilantro



Green Peas



Naan Bread



Ginger



Indian Spice Mix

## HELLO SHREDDED BEEF

*We've done all the work of slow-roasting the beef so you can enjoy a meal in 20 mins!*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Medium bowl, vegetable peeler, microplane/zester, measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Shredded Beef	300 g	600 g
Basmati Rice	¾ cup	1 ½ cup
Crushed Tomato with Garlic and Onion	370 ml	740 ml
Curry Powder	2 tsp	4 tsp
Greek Yogurt	100 g	200 g
Cilantro	7 g	14 g
Green Peas	113 g	227 g
Naan Bread	2	4
Ginger	30 g	30 g
Indian Spice Mix	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Cook rice

Heat a medium pot over medium heat. When hot, add **1 tbsp oil**, then **½ tsp curry powder** (dbl both for 4 ppl) and **rice**. Cook, stirring often, until toasted, 2-3 min. Add **1 ¾ cups water** (dbl for 4 ppl) and bring to a boil over high heat. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



### Cook beef curry

Add the **crushed tomatoes** and **¾ cup water** (dbl for 4 ppl) to the pan. Cook, stirring often, until the **mixture** thickens slightly, 3-4 min. Add the **beef** to the pan. Cook, breaking up the **beef** with spoon, until incorporated and warmed through, 3-4 min.\*\*



### Prep

While the **rice** cooks, peel, then grate **1 tbsp ginger** (dbl for 4 ppl). Roughly chop the **cilantro**. Using two forks, shred the **beef** in a medium bowl. Set aside. Stir together the **yogurt** and **half the cilantro** in a small bowl. Season with **salt** and **pepper**. Set aside.



### Warm naan

Wrap **naan** in paper towels. Microwave until **naan** are warm and flexible, 1 min. (**NOTE:** You can skip this step if you don't want to warm the naan!)



### Cook aromatics

Heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then the **green peas, ginger, curry** and **Indian Spice Mix**. Cook, stirring often, until fragrant, 1-2 min.



### Finish and serve

Fluff the **rice** with a fork, then stir in the **remaining cilantro**. Season with **salt**. Divide the **rice** between bowls and top with the **beef curry**. Dollop **cilantro yogurt** over top. Serve with **warmed naan** on the side.

## Dinner Solved!