

Beef Curry with Fragrant Rice

20-min

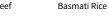








Shredded Beef







Crushed Tomato with Garlic and Onion

Curry Powder







Greek Yogurt

Cilantro







Green Peas

Naan Bread



Ginger



Indian Spice Mix

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

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	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*		
0 11 15 4		

Salt and Pepper*

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 ¼ 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.



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.



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.



Cook beef curry

Add the **crushed tomatoes** and % **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.**



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!)



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!

^{*} Pantry items

^{**} Cook to a minimum internal temperature of 71°C/160°F.