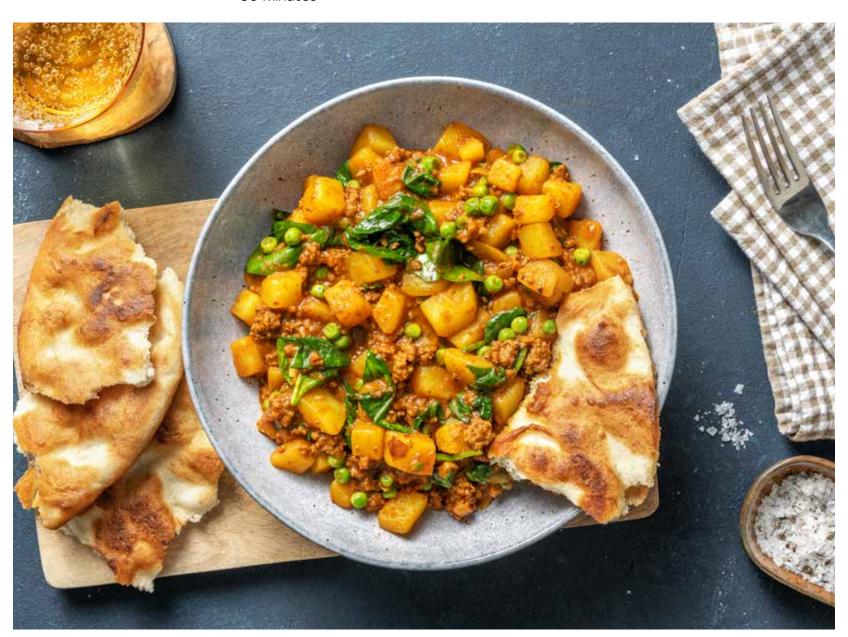


Curried Beef and Potatoes

with Spinach and Garlic-Butter Naan

30 Minutes









Ground Beef



Baby Spinach





Naan Bread



Beef Broth Concentrate



Green Peas



Onion, chopped

Tomato Sauce Base



Garlic Puree



Russet Potato



Mild Curry Paste

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, vegetable peeler, measuring spoons, small bowl, measuring cups, large pot

Ingredients

ingredients		
	2 Person	4 Person
Ground Beef	250 g	500 g
Indian Spice Mix	1 tbsp	2 tbsp
Baby Spinach	113 g	227 g
Beef Broth Concentrate	1	2
Naan Bread	2	4
Onion, chopped	56 g	113 g
Green Peas	56 g	113 g
Tomato Sauce Base	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Mild Curry Paste	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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 onions and beef

Heat a large pot over medium-high heat. When hot, add ½ tbsp oil (dbl for 4 ppl), then onions. Cook, stirring occasionally, until softened slightly, 1-2 min. Add beef. Cook, breaking up beef into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard excess fat. Season with salt and pepper.



Prep

Meanwhile, peel, then cut **potatoes** into 1/4-inch pieces.



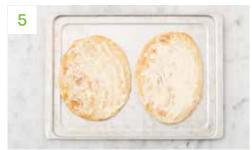
Start potatoes

Reserve ½ tsp garlic puree (dbl for 4 ppl) in a small bowl. Add 1 tbsp butter (dbl for 4 ppl) and remaining garlic puree to the pan with beef and onions. Cook, stirring often, until butter melts and garlic is fragrant, 30 sec. Add potatoes, curry paste and tomato sauce base, then sprinkle Indian Spice Mix over top. Cook, stirring often, until fragrant, 30 sec-1 min. Stir in broth concentrate and 1 ½ cups water (dbl for 4 ppl). Season with salt. Cover and bring to a simmer over high heat.



Finish beef and potatoes

Once simmering, add **peas**, then reduce heat to medium. Cover and cook, stirring occasionally, until **potatoes** are fork tender, 10-12 min. (TIP: Add ¼ cup water if mixture gets too dry!) Add **spinach**. Cook, stirring often, until **spinach** wilts, 2-3 min. Season with **salt** and **pepper**, to taste.



Make garlic-butter naan

Meanwhile, add 1 tbsp butter (dbl for 4 ppl) to the small bowl with reserved garlic puree. Heat in the microwave until butter melts, 30 sec. Arrange naan on an unlined baking sheet. Brush with garlic-butter, then sprinkle with a pinch of salt. Toast in the middle of the oven until golden-brown, 2-4 min. (TIP: Keep your eye on them so they don't burn!)



Finish and serve

Cut **garlic-butter naan** into quarters. Divide **beef and potatoes** between bowls. Serve **garlic-butter naan** alongside.

Dinner Solved!