



Curried Beef and Potatoes

with Spinach and Garlic-Butter Naan

30 Minutes



Ground Beef



Indian Spice Mix



Baby Spinach



Beef Broth Concentrate



Naan Bread



Onion, chopped



Green Peas



Tomato Sauce Base



Garlic Puree



Russet Potato



Mild Curry Paste

HELLO INDIAN SPICE MIX

A warming blend of sweet, aromatic and zesty spices!

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

	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.

Contact

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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.**



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.



Prep

Meanwhile, peel, then cut **potatoes** into ¼-inch pieces.



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!)



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 and serve

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

Dinner Solved!