



# South Asian-Style Beef and Potatoes

with Spinach and Garlic-Butter Naan

30 Minutes



Ground Beef



Indian Spice Mix



Baby Spinach



Beef Broth Concentrate



Naan Bread



Shallot



Green Peas



Tomato Sauce Base



Garlic, cloves



Russet Potato



Mild Curry Paste



Cilantro

HELLO INDIAN SPICE MIX

*A warming blend of sweet, aromatic and zesty spices!*

## Start here

- Before starting, preheat the oven to 400°F.
- Wash and dry all produce.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

### Garlic Guide for Step 5 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

## Bust out

Baking sheet, vegetable peeler, measuring spoons, small bowl, measuring cups, large non-stick pan

## 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
Shallot	50 g	100 g
Green Peas	56 g	113 g
Tomato Sauce Base	2 tbsp	4 tbsp
Garlic, cloves	2	4
Russet Potato	230 g	460 g
Mild Curry Paste	2 tbsp	4 tbsp
Cilantro	7 g	7 g
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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## Prep

Peel, then cut **potatoes** into ¼-inch pieces. Peel, then mince or grate **garlic**. Peel, then cut **shallot** into ¼-inch pieces. Roughly chop **cilantro**.



## Finish beef and potatoes

Add **peas**, then reduce heat to medium. Cover and cook, stirring occasionally, until **potatoes** are fork tender, 8-10 min. (**TIP:** Add 2-4 tbsp water if mixture gets too dry.) Add **spinach**. Cook, stirring often, until **spinach** wilts, 2-3 min. Season with **salt** and **pepper**, to taste.



## Cook beef

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **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**.



## Make garlic-butter naan

While **beef** and **veggies** cook, combine **softened butter** and **remaining garlic** in a small bowl. (**NOTE:** Reference garlic guide.) Arrange **naan** on an unlined baking sheet. Spread **garlic-butter** on **naan**, then sprinkle with a **pinch of salt**. Warm in the **middle** of the oven, 4-5 min.



## Cook potatoes

Add **1 tbsp butter** (dbl for 4 ppl), then **shallots** and **half the garlic** to the pan with **beef**. Cook, stirring often, until **shallots** soften slightly, 1-2 min. Add **potatoes**, **curry paste** and **tomato sauce base**, then sprinkle **Indian Spice Mix** over top. Cook, stirring often, until fragrant, 1 min. Stir in **broth concentrate** and **1 ¼ cups water** (dbl for 4 ppl). Season with **salt** and bring to a boil over high heat.



## Finish and serve

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

## Dinner Solved!