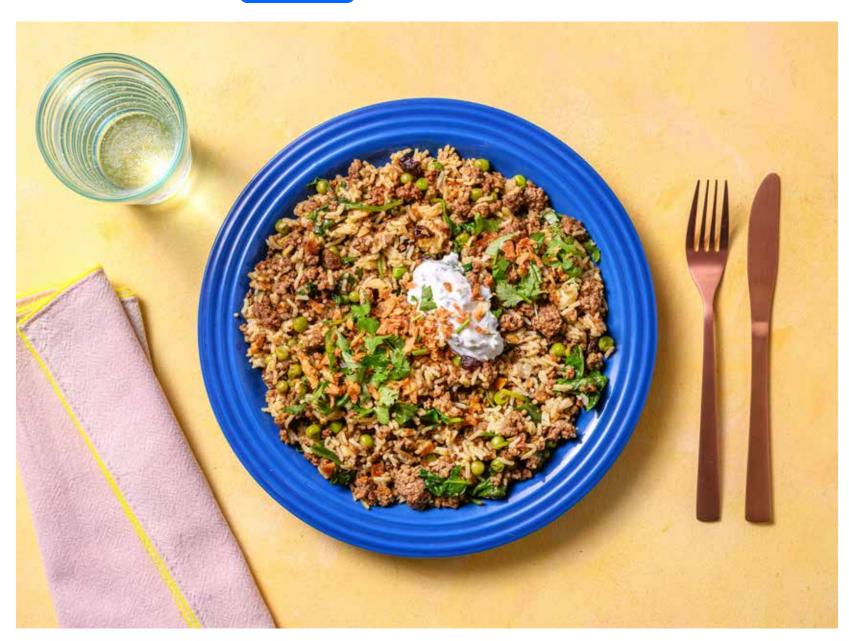


Speedy Beef 'Biryani' with Raisins, Peas and Cilantro Yogurt

20-min







Shredded Beef







Crispy Shallots





Garlic Puree



Sultana Raisins



Mild Curry Paste



Indian Spice Mix





Green Peas

Greek Yogurt



Baby Spinach

Start here

- Before starting, add 1 ½ cups water (dbl for 4 ppl) to a medium pot. Cover and bring to a boil.
- Wash and dry all produce.

Bust out

Measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

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ingredients		
	2 Person	4 Person
Shredded Beef	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Crispy Shallots	56 g	112 g
Cilantro	7 g	14 g
Garlic Puree	1 tbsp	2 tbsp
Sultana Raisins	28 g	56 g
Mild Curry Paste	2 tbsp	4 tbsp
Indian Spice Mix	1 tbsp	2 tbsp
Greek Yogurt	100 ml	200 ml
Green Peas	113 g	227 g
Baby Spinach	56 g	113 g
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

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.



Add rice, raisins, half the Indian Spice Mix and 1/8 tsp salt (dbl for 4 ppl) to the boiling water. Reduce heat to low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



Cook beef

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add 1/2 tbsp oil (dbl for 4 ppl), then shredded beef. Cook, breaking up beef into smaller shreds, until warmed through, 3-4 min.** Add garlic puree and remaining Indian **Spice Mix**. Cook, stirring often, until fragrant, 30 sec. Add mild curry paste, peas and 1/3 cup water (dbl for 4 ppl). Reduce heat to medium-low. Simmer, stirring occasionally, until sauce thickens slightly, 5-6 min.



Prep

While beef cooks, roughly chop cilantro. Add yogurt, half the cilantro and 1/4 tsp sugar (dbl for 4 ppl) to a small bowl. Season with salt and pepper, then stir to combine.



Mix biryani

When rice is done, fluff with a fork. Add rice, spinach and half the crispy shallots to the pan with **beef**. Cook, stirring occasionally, until **spinach** wilts, 1-2 min. Season with **salt** and pepper.



Finish and serve

Divide **biryani** between plates. Dollop cilantro yogurt over top. Sprinkle with remaining crispy shallots and remaining cilantro.

Dinner Solved!

Contact

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