

Speedy Beef 'Biriyani'

with Raisins, Peas and Cilantro Yogurt

20-min



-  Shredded Beef
-  Basmati Rice
-  Crispy Shallots
-  Cilantro
-  Garlic Puree
-  Sultana Raisins
-  Mild Curry Paste
-  Indian Spice Mix
-  Greek Yogurt
-  Green Peas
-  Baby Spinach

HELLO SHREDDED BEEF

Slow-cooked flavours in a fraction of the time!

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

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*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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 rice

Add **rice**, **raisins**, **half the Indian Spice Mix** and **¼ 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.



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**.



Cook beef

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add **½ 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 **½ cup water** (dbl for 4 ppl). Reduce heat to medium-low. Simmer, stirring occasionally, until **sauce** thickens slightly, 5-6 min.



Finish and serve

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



Prep

While **beef** cooks, roughly chop **cilantro**. Add **yogurt**, **half the cilantro** and **¼ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.

Dinner Solved!