



Spicy Keema Aloo

with Green Chili and Basmati Rice

PRONTO **SPICY** 30 Minutes



Ground Beef



Serrano Pepper



Ginger



Garlic



Cilantro



Russet Potato



Tadka Masala



Peas



Diced Tomatoes



Soy Sauce



Greek Yogurt



Onion, chopped



Basmati Rice

HELLO KEEMA

A traditional Indian dish consisting of ground meat and curry

Start Strong

Before starting, wash and dry all produce.

Bust Out

Grater, Measuring Cups, Garlic Press, Medium Pot, Peeler, Large Non-Stick Pan

Ingredients

| | 2 Person | 4 Person |
|-------------------|----------|----------|
| Ground Beef | 250 g | 500 g |
| Serrano Pepper 🌶️ | 1 | 2 |
| Ginger | 30 g | 60 g |
| Garlic | 6 g | 12 g |
| Cilantro | 7 g | 14 g |
| Russet Potato | 230 g | 460 g |
| Tadka Masala | 1 tbsp | 2 tbsp |
| Peas | 113 g | 227 g |
| Diced Tomatoes | 1 can | 1 can |
| Soy Sauce | 1 tbsp | 2 tbsp |
| Greek Yogurt | 100 g | 200 g |
| Onion, chopped | 56 g | 113 g |
| Basmati Rice | ½ cup | 1 cup |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. PREP & COOK RICE

Bring **1 ½ cups water** (dbl for 4 ppl) to a boil in a medium pot. Peel, then cut **potato** into ¼-inch pieces. Peel, then finely grate **ginger**. Peel, then mince or grate **garlic**. Wearing kitchen gloves, thinly slice **serrano pepper**. Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. FINISH KEEMA AND RICE

While **keema** cooks, roughly chop **cilantro**. When **potatoes** are done, add **peas**. Stir to combine. Fluff **rice** with a fork, then stir in **half the cilantro** and season with **salt**.



2. 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 **beef** and **potatoes**. Cook, breaking up **beef** into smaller pieces, until browned, 4-5 min.**



5. FINISH AND SERVE

Divide **rice** between bowls and top with **Keema Aloo**. Sprinkle over **remaining cilantro** and dollop with **yogurt**.



3. COOK KEEMA ALOO

Add **onions, garlic, ginger, soy** and **tadka masala** to the pan. Cook, stirring occasionally, until **veggies** soften, 2-3 min. Remove pan from heat. Add **diced tomatoes, serrano peppers** and **¼ cup water** (dbl for 4 ppl). Cover and reduce heat to medium. Simmer, stirring occasionally, until **potatoes** are cooked through and **mixture** has slightly thickened, 6-7 min.

Dinner Solved!

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