

DINNERLY



Coconut Curry & Sirloin Steak

with Jasmine Rice & Peas



ca. 20min



2 Servings

| This version of the recipe is customized with sirloin steak.

WHAT WE SEND

- 5 oz jasmine rice
- ¾ oz coconut milk powder^{7,15}
- 1 red onion
- ½ lb pkg sirloin steak
- ¼ oz curry powder
- 2 (2½ oz) peas

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- red wine vinegar
- sugar

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 21g, Carbs 79g, Protein 28g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

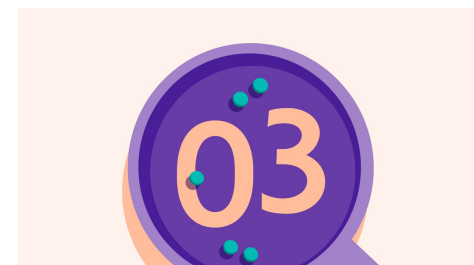
In a liquid measuring cup, whisk together **coconut milk powder** and **1 cup hot water**; set aside until step 4.



2. Prep ingredients

Halve and thinly slice **¼ cup onion**. Finely chop **remaining onion**. Finely chop **1 teaspoon garlic**.

In a small bowl, whisk together **1 tablespoon each of oil and vinegar** and a **generous pinch each of salt and pepper**. Add sliced onions; set aside to pickle for step 5.



3. Cook steak

Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest; wipe out skillet.



4. Start curry

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped onions**; cook, stirring, until golden-brown, 3–4 minutes. Stir in **garlic** and **3 ½ teaspoons curry powder**; cook, stirring, until fragrant, 1 minute. Stir in **coconut milk mixture** and **½ teaspoon sugar**; bring to a boil. Reduce heat to medium; simmer until thickened and reduced to about 1½ cups, 3 minutes.



5. Finish curry & serve

To skillet with **curry**, stir in **peas**; cook until peas are tender and heated through, about 2 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork. Thinly slice **steak**, if desired.

Serve **coconut curry** over **rice** topped with **sirloin steak**. Garnish with **pickled red onions** and drizzle with some of the **pickling liquid**, if desired. Enjoy!



6. Spice it up!

Even though curry powder is loaded with spices, it's not spicy! So, if you like when your curries pack a little bit of a punch, go ahead and top it with an Asian hot sauce or chili paste, like Sambal Oelek, Sriracha, or chili garlic sauce.