



## South African Beef Bobotie

with Collard Greens & Golden Raisins



1h



2 Servings

With layers of flavor and texture, Bobotie is a popular South African dish and we can see why. This savory bread pudding consists of curry-spiced grass-fed ground beef, garlicky collard greens, aromatics, and a creamy egg topping that holds it all together. This unique one-pot meal is sure to surprise and delight your taste buds.



## What we send

- 1 bunch collard greens
- 1 oz fresh ginger
- garlic
- 1 yellow onion
- 1 mini French roll <sup>1</sup>
- 1 oz sliced almonds <sup>15</sup>
- 10 oz pkg grass-fed ground beef
- 1 oz golden raisins <sup>12</sup>
- 2 (½ oz) apricot preserves
- ¼ oz curry powder

## What you need

- 1 c milk <sup>7</sup>
- butter <sup>7</sup>
- kosher salt & ground pepper
- 2 large eggs <sup>3</sup>

## Tools

- medium ovenproof skillet or Dutch Oven

## Allergens

Wheat (1), Egg (3), Milk (7), Sulphur dioxide and sulphites (12), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 870kcal, Fat 44g, Carbs 60g, Protein 49g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Cut **half the collard green leaves** from **stems**, then thinly slice stems and cut leaves into bite-sized pieces (save rest for own use). Finely chop **2 teaspoons each of peeled ginger and garlic**. Coarsely chop **onion**. Tear **roll** in half and place in a medium bowl, then cover with **1 cup milk**; set aside to soak until step 3.



### 4. Cook collard greens

Add **raisins, all of the apricot preserves, chopped garlic and ginger, toasted almonds, and 1 tablespoon curry powder** to skillet. Cook, stirring, until fragrant, about 3 minutes. Stir in **collard green leaves and stems** and **½ cup water**; cook until collards greens are bright green and just wilted, about 5 minutes. Remove from heat. Transfer to a medium baking dish, if desired.



### 2. Sauté almonds & aromatics

Melt **1 tablespoon butter** in a medium ovenproof skillet or Dutch oven over medium-high. Add **almonds**; cook, stirring, until golden brown, 3-5 minutes (watch closely). Transfer to a plate. Heat **1 tablespoon butter** in skillet. Add **onions** and **a pinch each of salt and pepper**. Cook over medium-high heat, stirring occasionally, until lightly browned and softened, about 5 minutes.



### 5. Make egg topping

Add **2 large eggs, ½ teaspoon salt** and **a few grinds of pepper** to bowl with **reserved milk**; whisk until well combined. Pour over **meat mixture** (do not stir).



### 3. Cook beef & add bread

Add **ground beef** to skillet with **onions**; season with **½ teaspoon salt**, and **a few grinds of pepper**. Cook over medium-high heat, breaking up large pieces with a spoon, until beef is well browned and cooked through, 4-5 minutes. Squeeze **milk** from **bread**, letting it drip back into the bowl; reserve milk. Break bread into small pieces directly into beef, stirring to combine.



### 6. Bake bobotie & serve

Transfer skillet (or baking dish) to center oven rack and bake until topping is just set, 20-25 minutes. Let **bobotie** cool for 5 minutes before serving. Enjoy