

DINNERLY



One-Pot Lebanese Organic Beef & Rice Pilaf

with Cucumber Salad



30-40min



2 Servings

Hashwey (AKA Lebanese dirty rice) is a one-pot meal of spiced ground beef and rice studded with nuts and dried fruit. Mild baharat spices flavor the beef and rice that cooks while we whip up a refreshing cucumber salad to accompany this Mediterranean-influenced comfort food. We've got you covered!

WHAT WE SEND

- 5 oz basmati rice
- 1 yellow onion
- 1 oz salted almonds ¹⁵
- ¼ oz baharat spice blend
- 1 cucumber
- ½ oz dried currants
- 10 oz pkg organic ground beef

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- sugar

TOOLS

- fine-mesh sieve
- medium Dutch oven or pot with lid

COOKING TIP

Soaking long-grain basmati rice removes excess starch so that each grain cooks evenly and separately.

ALLERGENS

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 82g, Protein 38g



1. Prep ingredients

In a medium bowl, add **rice** with enough **cold water** to cover by 1 inch; soak for 10 minutes, then drain in a fine-mesh sieve.

Cut **onion** into ½-inch pieces.

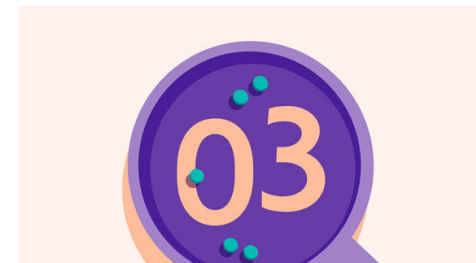
Coarsely chop **almonds**.



2. Build pilaf

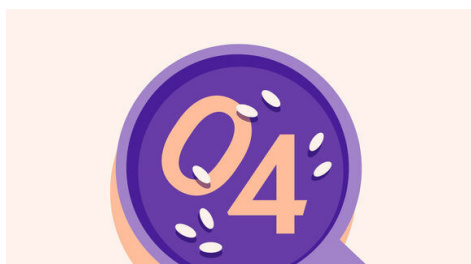
In a medium Dutch oven or pot, heat 2 **tablespoons oil** over medium-high. Add **¾ of the onions** and cook, stirring occasionally, until slightly softened, about 3 minutes.

Add **beef** and **baharat spice**; cook, breaking up into bite-sized pieces, until browned in spots, 4–5 minutes. Drain excess oil, if desired. Season to taste with **salt** and **pepper**.



3. Cook pilaf

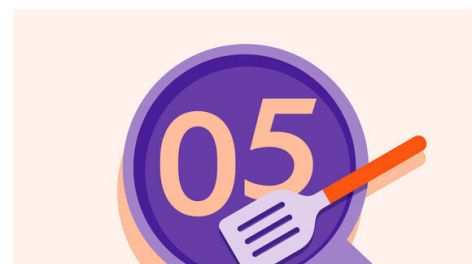
Add **rice**, **1¼ cups water**, and **1 teaspoon salt**; bring to a boil, scraping up any browned bits from bottom of pot. Cover and reduce heat to low; cook until rice is tender and water is absorbed, 12 minutes. Let rest off heat, covered, for 5 minutes.



4. Make cucumber salad

Meanwhile, peel **cucumber**. Halve lengthwise and scoop out seeds with a spoon; cut into ½-inch pieces.

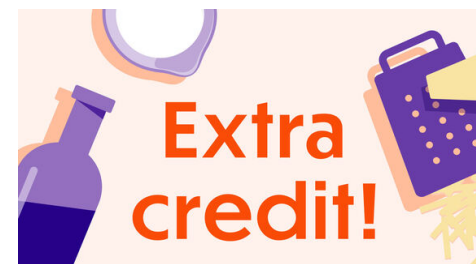
In a medium bowl, whisk together **1 tablespoon each of vinegar and water**, **½ teaspoon sugar**, **¼ teaspoon salt**, and **a few grinds of pepper**. Add cucumbers and **remaining onions**; toss to coat.



5. Finish & serve

Fluff **rice** with a fork; season to taste with **salt**, **pepper**, and **½ teaspoon vinegar**. Sprinkle **almonds** and **dried currants** over top.

Serve **beef and rice pilaf** with **cucumber salad** alongside. Enjoy!



6. Some like it hot!

Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes.