

DINNERLY



Beef Vindaloo with Potatoes & Cilantro



40-50min



2 Servings

There's too many tasty Indian curries to choose from, but we're not going to let you sleep on vindaloo. Its spicy, silky sauce lights up our tastebuds in the best way possible. In this version, we simmer shredded beef and potatoes and serve it over rice for a simply delicious meal. All that flavor must be hard to create, right? Nope! You're ready to dig in after just three steps. We've got you covered!

WHAT WE SEND

- 5 oz basmati rice
- ¼ oz fresh cilantro
- 1 Yukon gold potato
- ¼ oz garam masala
- ¼ oz gochugaru flakes
- 8 oz tomato sauce
- ½ lb pkg shredded beef ^{1,2}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- apple cider vinegar (or vinegar of your choice)
- sugar

TOOLS

- small saucepan
- medium saucepan

ALLERGENS

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 19g, Carbs 109g, Protein 27g



1. Prep ingredients

In a small saucepan, combine **¾ cup rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover; cook over low heat until liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

Meanwhile, finely chop **1 tablespoon garlic**. Coarsely chop **cilantro leaves** and finely chop **stems**, keeping separate. Scrub **potato**; cut into ½-inch pieces.



2. Cook aromatics & potatoes

In a medium saucepan, combine **chopped garlic**, **cilantro stems**, **garam masala**, **gochugaru**, and **2 tablespoons oil**. Cook over medium-low heat until deep red, 2–3 minutes.

Add **tomato sauce** and **1½ cups water**. Bring to a boil over high heat; add **potatoes** and **1 teaspoon salt**. Simmer over medium-low heat until tender, 25–30 minutes (add more water, if needed, to cover potatoes).



3. BEEF VARIATION

Use your fingers or two forks to break up **shredded beef** into bite-sized pieces. Add **shredded beef**, **1 tablespoon vinegar**, and **1 teaspoon sugar** to saucepan. Continue simmering until beef is warmed through, 4–5 minutes. Season to taste with **salt** and **pepper**.

Serve **beef vindaloo** over **rice** and sprinkle with **cilantro leaves**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!