

# DINNERLY



## Coconut Beef Curry with Peas & Jasmine Rice



ca. 20min



2 Servings

If you have 20 minutes, you have the time to make this meal! It comes together in far less time than it would take to wait for a delivery. We combine juicy ground beef, sweet peas, creamy coconut milk, and flavorful curry powder to make a beef curry fit for any day of the week. Pickled red onions take it over the top. We've got you covered!



## WHAT WE SEND

- 5 oz jasmine rice
- $\frac{3}{4}$  oz coconut milk powder<sup>7,15</sup>
- 1 red onion
- $\frac{1}{4}$  oz curry powder
- 5 oz peas
- 10 oz pkg grass-fed ground beef

## 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 800kcal, Fat 31g, Carbs 79g, Protein 38g



### 1. Cook rice

In a small saucepan, combine **rice,  $1\frac{1}{4}$  cups water**, and  **$\frac{1}{2}$  teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

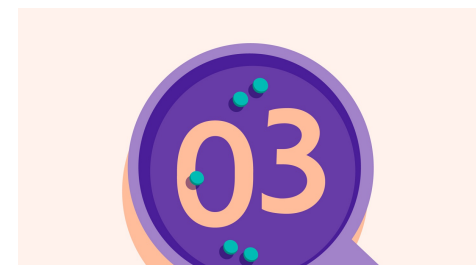


### 2. Prep ingredients

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

Halve and thinly slice  **$\frac{1}{4}$  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. Sauté aromatics & beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped onions** and cook, stirring, until golden-brown, 3–4 minutes. Add **ground beef** and  **$\frac{1}{2}$  teaspoon salt**; cook, breaking up into smaller pieces, until lightly browned, about 3 minutes.



### 4. Start curry

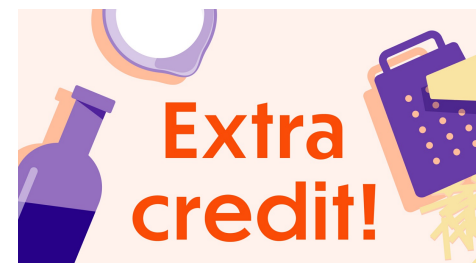
To skillet with **onions and beef**, stir in **chopped garlic** and  **$3\frac{1}{2}$  teaspoons curry powder**; cook, stirring, until fragrant, about 1 minute. Stir in **coconut milk mixture** and  **$\frac{1}{2}$  teaspoon sugar**; bring to a boil. Reduce heat to medium and simmer until mixture is thickened and reduced to about  **$1\frac{1}{2}$  cups**, about 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.

Serve **rice** topped with **coconut beef curry**. 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.