

MARLEY SPOON



Shredded Beef & Potato Vindaloo

with Basmati Rice & Cilantro



40-50min



2 Servings

Vindaloo's spicy, silky sauce is a gastronomical dream. For our take on the Indian classic, we're combining garam masala, gochugaru spice, and more aromatics with chopped tomatoes to create the curry. Shredded beef and potatoes absorb all that flavor, and fluffy basmati rice soaks up the rest.

What we send

- 1 yellow onion
- 1 oz fresh ginger
- ¼ oz fresh cilantro
- 1 plum tomato
- 1 Yukon gold potato
- ¼ oz garam masala
- 2 (¼ oz) gochugaru flakes
- 2 pkts chicken broth concentrate
- ½ lb pkg ready to heat shredded beef ^{1,6}
- 5 oz basmati rice
- garlic

What you need

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- microplane or grater
- microwave
- medium skillet
- small saucepan

Allergens

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 34g, Carbs 119g, Protein 28g



1. Prep ingredients

Finely chop **onion**. Finely grate **half of the ginger** and **2 garlic cloves**. Pick **cilantro leaves** from **stems**. Thinly slice **tomato** into ½-inch pieces.

Scrub **potato**; cut into ¾-inch pieces. Add to a bowl, cover, and microwave until half-tender, 2-4 minutes.



4. Add beef & potatoes

Cut or tear **beef** into 1-inch pieces. Add beef and **potatoes** to skillet. Simmer over medium-low heat until potatoes are tender and sauce is thickened, 15-20 minutes.



2. Cook onions & aromatics

In a medium skillet, heat **¼ cup oil** over medium. Add **onions** and **a pinch of salt**. Cook, stirring frequently, until golden brown, 10 minutes.

Add **garlic, ginger, cilantro stems, garam masala**, and **all of the gochugaru** (use less depending on heat preference). Cook, stirring frequently, until fragrant, 30-60 seconds. Add **more oil** as necessary to keep mixture loose and moist.



5. Cook rice

Meanwhile, in a small saucepan, combine **rice** and **1 ¼ cups water**; bring to a boil. Cover and cook over low heat until liquid is absorbed, about 17 minutes. Keep covered off heat.



3. Cook sauce

Add **chopped tomatoes** and **a pinch of salt**. Cook, scraping up any browned bits from bottom of skillet, until tomatoes have broken down and oil has begun to separate, 3-4 minutes. Add **all of the broth concentrate, 1 cup water, ¼ cup vinegar**, and **1 tablespoon sugar**; bring to a boil.



6. Finish & serve

Coarsely chop **cilantro leaves**. Fluff **rice** with a fork. Season **vindaloo** to taste with **salt** and **pepper**.

Serve **beef vindaloo** and **rice** with **cilantro** sprinkled over top. Enjoy!