

DINNERLY



Thai Red Curry Beef with Bell Peppers & Brown Rice



20-30min



2 Servings

We lean on curry dishes as a go-to for when we want dinner on the table quick! This one is loaded with red bell pepper, scallions, and beef strips and cooked in a sweet and savory mix of coconut milk and Thai red curry sauce. We've got you covered!

WHAT WE SEND

- 5 oz quick-cooking brown rice
- 1 bell pepper
- 2 scallions
- ¾ oz coconut milk powder^{7,15}
- ½ lb pkg beef strips
- 1 oz Thai red curry paste⁶

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- neutral oil, such as vegetable

TOOLS

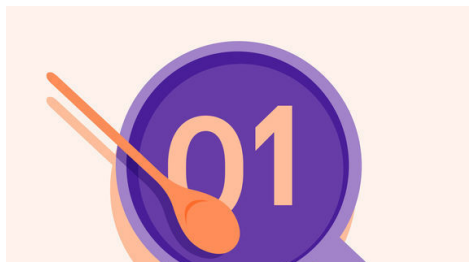
- small saucepan
- medium nonstick skillet

ALLERGENS

Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

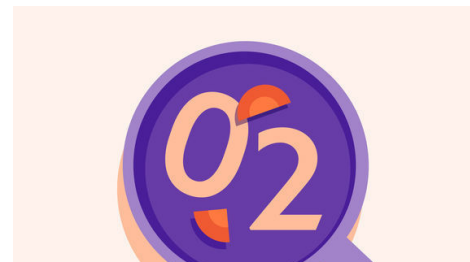
NUTRITION PER SERVING

Calories 570kcal, Fat 22g, Carbs 68g, Protein 27g



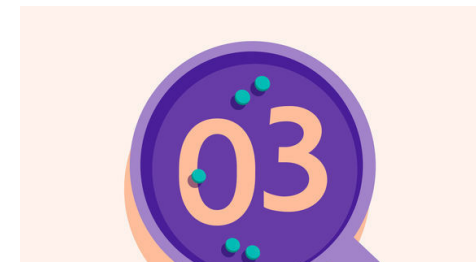
1. BROWN RICE VARIATION

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



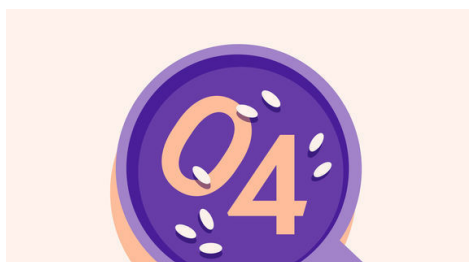
2. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into 1-inch pieces. Trim **scallions**, then thinly slice. In a liquid measuring cup, whisk **coconut milk powder**, **1 cup very hot water**, and **2 teaspoons sugar** until dissolved.



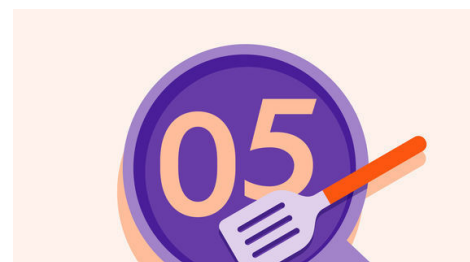
3. Cook peppers

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **peppers** and **a pinch of salt** to skillet and cook, stirring occasionally, until crisp-tender and browned in spots, about 3 minutes. Transfer peppers to a bowl and wipe out skillet.



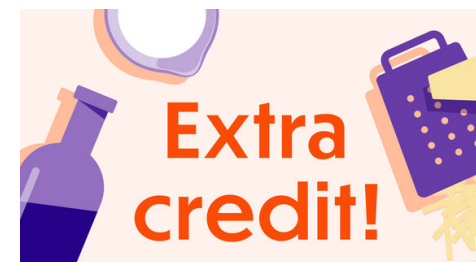
4. Cook beef & curry sauce

Heat **1 tablespoon oil** in same skillet over high. Add **beef** and cook, stirring occasionally, until browned, 3–5 minutes. Stir in **half of the scallions** and **1 tablespoon of the red curry paste**. Cook until fragrant, about 30 seconds. Add **coconut milk** and **a pinch of salt**; stir to combine, scraping up any browned bits from the bottom of the skillet.



5. Finish & serve

Bring **sauce** to a boil. Add **peppers**, then reduce heat to medium-high. Simmer until **sauce** is slightly reduced and **peppers** are tender, 5–7 minutes. Fluff **rice** with a fork. Serve **Thai red curry beef** spooned over **rice**, and garnish with **remaining scallions**. Enjoy!



6. Amp up the veggies!

Whether you have more people at the table than expected or you're just hangry for more fiber, chop up some veggies like sweet potato, carrot, or kale to cook with your peppers in step 3.