



Vietnamese-Style Beef Curry

with Veggies & Jasmine Rice



35min



2 Servings

Vietnamese-style curry has a mild spice level with a touch of sweetness, which perfectly pairs with tender beef strips. We flavor coconut milk with curry powder and fish sauce before adding ginger-scented carrots and onions. Fresh green beans simmer in the curry along with the beef before we serve it over fragrant jasmine rice—perfect for sopping up the savory sauce.

What we send

- 5 oz jasmine rice
- ½ lb green beans
- 1 carrot
- 1 yellow onion
- 1 oz fresh ginger
- 10 oz pkg beef strips
- 2 (¾ oz) coconut milk powder ^{2,3}
- ½ oz fish sauce ¹
- ¼ oz curry powder
- 1 pkt beef broth concentrate

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium Dutch oven or pot

Allergens

Fish (1), Milk (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 25g, Carbs 102g, Protein 35g



1. Make rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover, reduce heat to low, and simmer until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

Meanwhile, trim **green beans**, if desired, and halve crosswise. Halve **carrot** lengthwise, then cut on an angle into 2-inch pieces. Halve and thinly slice **onion**. Peel and finely chop **half of the ginger** (save rest for own use).

Pat **beef** dry. Season all over with **salt** and **pepper**.



3. Brown beef

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **beef** in an even layer; cook, undisturbed, until browned on the bottom, about 3 minutes. Flip and cook 1 minute more; transfer to a plate (it won't be cooked through).

Meanwhile, in a small bowl, whisk together **coconut milk powder, fish sauce, curry powder, broth concentrate, 2 cups water**, and **1 tablespoon sugar**.



4. Cook vegetables

In same pot, heat **1 tablespoon oil** over medium. Add **carrots and onions**; cook, stirring occasionally, until browned and slightly softened, 5-7 minutes. Season to taste with **salt** and **pepper**.

Add **ginger** and cook, stirring frequently, until fragrant, about 30 seconds.



5. Cook curry

Add **coconut milk mixture**, scraping up any bits from bottom of pot. Bring to a boil. Reduce heat to a simmer, cover, and cook, stirring occasionally, until sauce is slightly thickened and **veggies** are tender, 5-7 minutes.



6. Finish & serve

Add **beef** and **green beans**; cover and simmer until beef is cooked through and green beans are tender, 5-7 minutes. Season to taste with **salt** and **pepper**.

Fluff **rice** with a fork and serve **beef curry** over top. Enjoy!