



Vietnamese-Style Beef Curry

with Veggies & Brown Rice



50min



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 chewy brown rice—perfect for sopping up the savory sauce.

What we send

- 5 oz brown 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 28g, Carbs 97g, Protein 37g



1. Make rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35-40 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



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.



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**.



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.



3. Brown beef

Heat **1 tablespoon oil** in a medium Dutch oven or 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, fish sauce, curry powder, broth concentrate, ½ cup water**, and **1 tablespoon sugar**.



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!