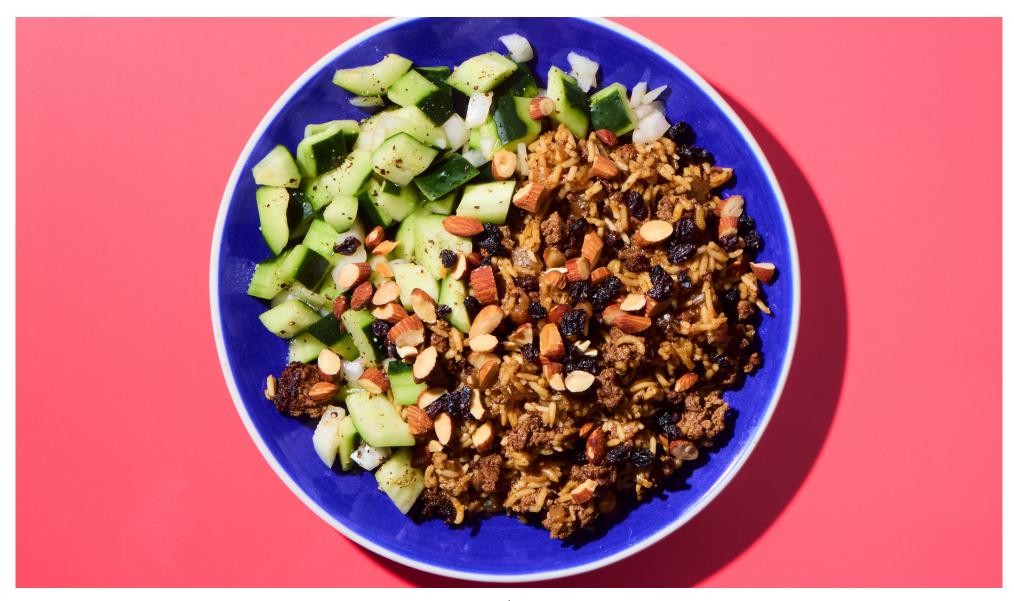
DINNERLY



One-Pot Lebanese Beef & Rice Pilaf with Cucumber Salad





Hashwey (AKA Lebanese dirty rice) is a one-pot meal of spiced ground beef and rice studded with nuts and dried fruit. Mild baharat spices flavor the beef and rice that cooks while we whip up a refreshing cucumber salad to accompany this Mediterranean-influenced comfort food. We've got you covered!

WHAT WE SEND

- · 5 oz basmati rice
- 1 yellow onion
- 1 oz salted almonds 15
- ¼ oz baharat spice blend 11
- 1 cucumber
- ½ oz dried currants
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- sugar

TOOLS

 medium Dutch oven or pot with lid

COOKING TIP

Soaking long-grain basmati rice removes excess starch so that each grain cooks evenly and separately.

ALLERGENS

Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 38g, Carbs 82g, Protein 38g



1. Prep ingredients

In a medium bowl, add **rice** with enough **cold water** to cover by 1 inch; soak for 10 minutes, then drain in a fine-mesh sieve.

Cut onion into 1/2-inch pieces.

Coarsely chop almonds.



2. Build pilaf

In a medium Dutch oven or pot, heat 2 tablespoons oil over medium-high. Add 3/3 of the onions and cook, stirring occasionally, until slightly softened, about 3 minutes.

Add beef and baharat spice; cook, breaking up into bite-sized pieces, until browned in spots, 4–5 minutes. Drain excess oil, if desired. Season to taste with salt and pepper.



3. Cook pilaf

Add rice, 1½ cups water, and 1 teaspoon salt; bring to a boil, scraping up any browned bits from bottom of pot. Cover and reduce heat to low; cook until rice is tender and water is absorbed, 12 minutes. Let rest off heat, covered, for 5 minutes.



4. Make cucumber salad

Meanwhile, peel **cucumber**. Halve lengthwise and scoop out seeds with a spoon; cut into ½-inch pieces.

In a medium bowl, whisk together 1 tablespoon each of vinegar and water, ½ teaspoon sugar, ¼ teaspoon salt, and a few grinds of pepper. Add cucumbers and remaining onions; toss to coat.



5. Finish & serve

Fluff rice with a fork; season to taste with salt, pepper, and ½ teaspoon vinegar.

Sprinkle almonds and dried currants over top.

Serve beef and rice pilaf with cucumber salad alongside. Enjoy!



6. Some like it hot!

Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes