

# MARLEY SPOON



## Keema Beef Curry

with Peas & Buttery Naan



30min



2 Servings

This dish is inspired by a type of meat curry—"Keema"—of South Asian origins where you would typically use finely minced lamb, but here we use ground beef and green peas for little bursts of sweet flavor. Coconut milk lends a slightly sweet richness to the sauce. And who needs forks? You've got naan, our favorite edible utensil!



## What we send

- 1 yellow onion
- 1 oz fresh ginger
- 2 (¾ oz) coconut milk powder <sup>1,2</sup>
- 10 oz pkg grass-fed ground beef
- ¼ oz curry powder
- 6 oz tomato paste
- 2½ oz peas
- 2 naan breads <sup>3,1,4,5</sup>
- ¼ oz fresh cilantro

## What you need

- neutral oil
- kosher salt & ground pepper
- butter <sup>1</sup>

## Tools

- microplane or grater
- medium Dutch oven or pot
- medium skillet

## Allergens

Milk (1), Tree Nuts (2), Egg (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 910kcal, Fat 37g, Carbs 88g, Protein 45g



### 1. Prep ingredients

Finely chop **onion**. Peel and finely grate **half of the ginger**.

In a liquid measuring cup, combine **all of the coconut milk powder** with **⅔ cup hot water**; stir until smooth.



### 4. Add coconut milk

Add **coconut milk** and **¾ cup water**; bring to a boil. Reduce heat to medium and simmer until slightly thickened and flavors meld, about 15 minutes.



### 2. Sauté aromatics & beef

Heat **1 tablespoon oil** in a medium Dutch oven or pot. Add **onions** and cook, stirring, until golden brown, about 5 minutes. Stir in **grated ginger**; cook until fragrant, about 30 seconds.

Add **ground beef**; season with **salt** and **pepper**. Cook, breaking up meat into smaller pieces, until lightly browned, 4-6 minutes.



### 5. Toast naan

While **curry** simmers, heat a medium skillet over medium-high. Rub **naan** all over with **½ tablespoon butter**. Add 1 naan at a time to skillet and cook, pressing lightly with a spatula, until browned in spots, about 1 minute per side.



### 3. Add curry & tomato paste

Discard any excess oil from pot. Stir in **curry powder** and cook until fragrant, about 2 minutes.

Add **1 tablespoon tomato paste**, **¼ teaspoon salt**, and **a few grinds of pepper**; stir until combined, about 1 minute.



### 6. Add peas & serve

Stir **peas** into pot with **curry** and cook until heated through, about 2 minutes. Season to taste with **salt** and **pepper**.

Serve **korma beef curry** topped with **cilantro**. Cut **naan** into quarters and serve alongside. Enjoy!