

DINNERLY



Jamaican Beef Buns with Curry Butter & Pineapple Salsa



50min



2 Servings

If you don't know about Jamaican beef patties, now you know (you're welcome). In our version, we're putting the super-charged flavors of the beef filling into a fluffy bun that we hack with readymade pizza dough. Brush curry butter on top and pair with a refreshing pineapple salsa, then enjoy a taste of island living. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 1 red onion
- 4 oz pineapple cup
- ¼ oz fresh cilantro
- ¼ oz curry powder
- ¼ oz jerk seasoning ^{1,3}
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- neutral oil
- butter ²
- kosher salt & ground pepper
- distilled white vinegar (or vinegar of your choice)
- sugar

TOOLS

- medium baking dish
- medium nonstick skillet

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 1140kcal, Fat 43g, Carbs 129g, Protein 30g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Add **dough** to a lightly **oiled** bowl; let come to room temperature. **Butter** a medium baking dish.

Finely chop **onion**. Drain **pineapple**, reserving **juice**; coarsely chop. Pick **cilantro leaves** from **stems**; thinly slice stems.

Microwave **2 tablespoons butter** and **2 teaspoons curry powder** until melted; stir to combine.



2. Cook beef & onions

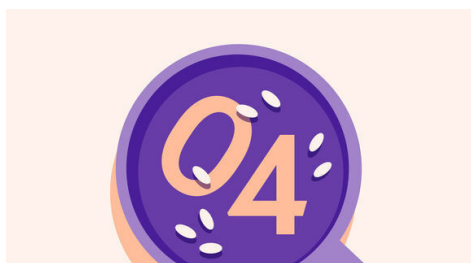
Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **beef** and **all but 2 tablespoons onions**; season with **salt**. Cook, breaking up meat into smaller pieces, until well browned, 5–7 minutes. Drain grease, if desired.



3. Finish beef, prep dough

Reduce heat to medium-low. Add **jerk seasoning**, **pineapple juice**, **cilantro stems**, **½ teaspoon curry powder**, and **¼ cup water**. Cook until liquid is reduced, 2–4 minutes. Season to taste with **salt** and **pepper**.

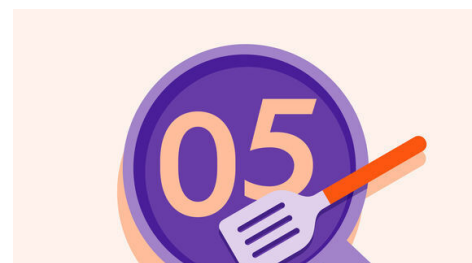
Divide **dough** into 4 pieces. On a clean work surface, roll or gently stretch each into a 4-inch circle.



4. Bake buns

Divide **beef** among centers of each **dough circle**. Stretch dough edges over top to meet in the center; pinch to seal.

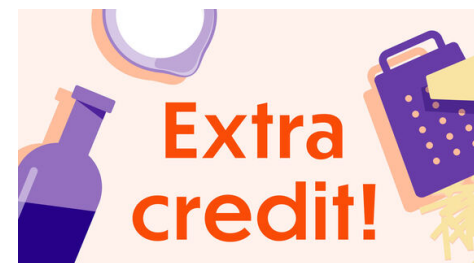
Transfer to prepared baking dish, seam-side down and evenly spaced apart. Brush with **some of the curry butter** and sprinkle with **salt** and **pepper**. Bake on center oven rack until puffed and golden brown, about 20 minutes. Rest for 5 minutes.



5. Finish & serve

Meanwhile, in a medium bowl, combine **pineapple**, **cilantro leaves**, **remaining onions**, **2 teaspoons each of oil and water**, **½ teaspoon vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**.

Brush **beef buns** with **remaining curry butter**, if desired. Serve with **pineapple salsa** for spooning over top. Enjoy!



6. Want a softer bun?

After assembling the buns and transferring them to the prepared baking dish in step 4, cover with a clean kitchen towel and let proof in a warm place (like a sunny window) until puffy, 45–60 minutes. Continue step 5 as instructed.