

DINNERLY



Coconut Beef Curry with Peas & Jasmine Rice



ca. 20min



2 Servings

If you have 20 minutes, you have the time to make this meal! It comes together in far less time than it would take to wait for a delivery. We combine juicy ground beef, sweet peas, creamy coconut milk, and flavorful curry powder to make a beef curry fit for any day of the week. Pickled red onions take it over the top. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ¾ oz coconut milk powder^{1,2}
- 1 red onion
- ¼ oz curry powder
- 5 oz peas
- 10 oz pkg ground lamb

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- red wine vinegar
- sugar

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 31g, Carbs 79g, Protein 38g



1. Cook rice

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

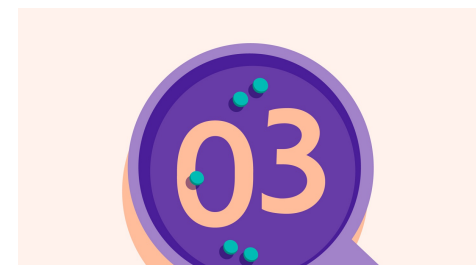


2. Prep ingredients

In a liquid measuring cup, whisk together **coconut milk powder** and **1 cup hot water**; set aside until step 4.

Halve and thinly slice **¼ cup onion**. Finely chop **remaining onion**. Finely chop **1 teaspoon garlic**.

In a small bowl, whisk together **1 tablespoon each of oil and vinegar** and a **generous pinch each of salt and pepper**. Add sliced onions; set aside to pickle for step 5.



3. Sauté aromatics & beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped onions** and cook, stirring, until golden-brown, 3–4 minutes. Add **ground beef** and **½ teaspoon salt**; cook, breaking up into smaller pieces, until lightly browned, about 3 minutes.



4. Start curry

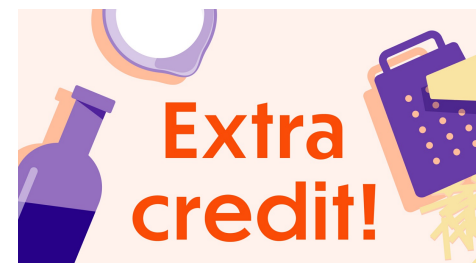
To skillet with **onions and beef**, stir in **chopped garlic** and **3½ teaspoons curry powder**; cook, stirring, until fragrant, about 1 minute. Stir in **coconut milk mixture** and **½ teaspoon sugar**; bring to a boil. Reduce heat to medium and simmer until mixture is thickened and reduced to about 1½ cups, about 3 minutes.



5. Finish curry & serve

To skillet with **curry**, stir in **peas**; cook until peas are tender and heated through, about 2 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **rice** topped with **coconut beef curry**. Garnish with **pickled red onions** and drizzle with some of the **pickling liquid**, if desired. Enjoy!



6. Spice it up!

Even though curry powder is loaded with spices, it's not spicy! So, if you like when your curries pack a little bit of a punch, go ahead and top it with an Asian hot sauce or chili paste, like Sambal Oelek, Sriracha, or chili garlic sauce.