

# DINNERLY



## Thai Coconut Beef Curry with Rice



20-30min



2 Servings

If you have 30 minutes, you have time to make this meal. It comes together faster than it would take to wait for a delivery! We took inspiration from Thai cuisine for this one—using coconut milk and red curry paste to fast-track a rich curry broth in no time. Combined with tender beef strips, bell peppers, and fluffy rice, it's your new go-to, better-than-takeout dinner. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 bell pepper
- 1 oz scallions
- coconut milk powder <sup>7,15</sup>
- ½ lb beef strips <sup>6,12</sup>
- 1 oz Thai red curry paste (use 1 Tbsp) <sup>6</sup>

### WHAT YOU NEED

- coarse salt
- sugar
- neutral oil

### TOOLS

- small saucepan
- medium nonstick skillet

### ALLERGENS

Soy (6), Milk (7), Sulphur dioxide and sulphites (12), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 700kcal, Fat 33g, Carbs 68g, Proteins 30g



#### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **a pinch of salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and let sit, covered, for at least 5 minutes.



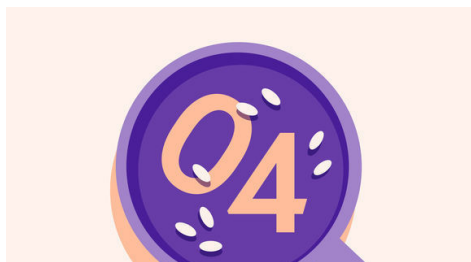
#### 2. Prep ingredients

Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces. Trim **scallions**, then thinly slice. In a liquid measuring cup, whisk together **1 cup water**, **2 teaspoons sugar**, and **coconut milk powder**.



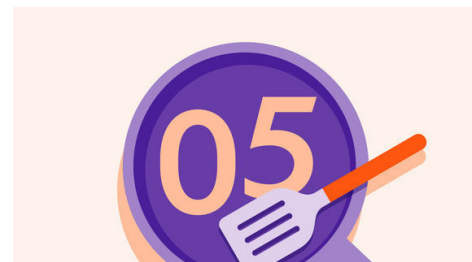
#### 3. Cook peppers

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **peppers** and **a pinch of salt** to skillet and cook, stirring occasionally, until crisp-tender and browned in spots, about 3 minutes. Transfer peppers to a bowl and wipe out skillet.



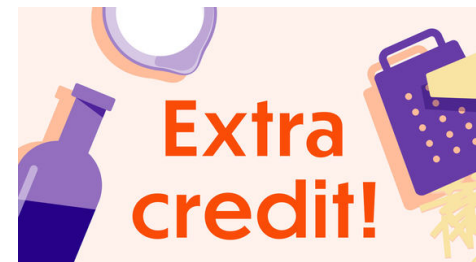
#### 4. Cook beef

Heat **1 tablespoon oil** in same skillet over high. Add **beef** to skillet; cook, without stirring, 1 minute. Break into large 2-inch pieces and continue to cook, stirring once or twice, until browned and cooked through, 2-4 minutes. Add **1 tablespoon Thai red curry paste** and **half of the scallions**; cook until fragrant, 30 seconds. Add **coconut milk** and **a pinch of salt** and stir.



#### 5. Finish & serve

Bring the **sauce** to a boil, scraping up any browned bits from the bottom of skillet. Add **bell peppers**, reduce heat to medium-high, and simmer until sauce has reduced slightly and peppers are tender, 5-7 minutes. Fluff **rice** with a fork and serve with **Thai Beef Coconut Curry** spooned over top and garnish with **remaining scallions**. Enjoy!



#### 6. Top it off!

Top the curry with chopped peanuts, fresh cilantro, and a squeeze of lime.