

DINNERLY



Thai Beef Curry with Steamed Rice



20-30min



2 Servings

If you have 30 minutes, you have time to make this meal. It comes together faster than it takes 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. Combined with tender shaved steak, 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
- $\frac{3}{4}$ oz pkt coconut milk powder ^{7,15}
- $\frac{1}{2}$ lb shaved sirloin steak slices ^{6,17}
- 1.8 oz pkt red curry sauce ⁶

WHAT YOU NEED

- coarse kosher salt
- sugar
- neutral oil

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 45g, Carbs 70g, Proteins 27g



1. Cook rice

In a small saucepan, combine **rice**, **$\frac{1}{4}$ 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. Keep covered until ready to serve.



2. Prep ingredients

Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces.

Trim ends from **scallions**, then thinly slice.

In a liquid measuring cup, whisk to combine **coconut milk powder**, **1 cup water**, and **2 teaspoons sugar**.



3. Cook peppers

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

Transfer peppers to a bowl and wipe out skillet.



4. Cook shaved steak

Heat **1 tablespoon oil** in same skillet over high. Add **shaved steak**; cook, breaking up into large 2-inch pieces, until browned and cooked through, 3–5 minutes.

Add **red curry sauce** and **half of the scallions**. Cook, stirring, until fragrant, about 30 seconds.

Stir in **coconut milk** and **a pinch of salt**.



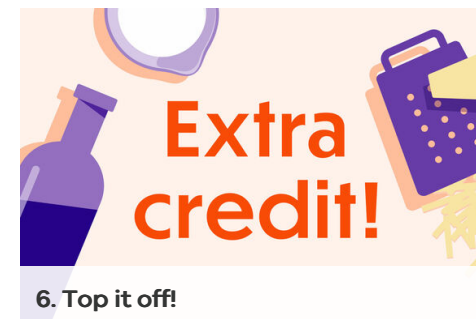
5. Finish & serve

Bring **curry** to a boil, scraping up any browned bits from bottom of skillet.

Add **peppers**, reduce heat to medium-high, and simmer until curry is reduced slightly and peppers are tender, 5–7 minutes.

Fluff **rice** with a fork.

Serve **curry** spooned over **rice** and garnish with **remaining scallions**. Enjoy!



6. Top it off!

Take this quick curry to the next level with a sprinkle of chopped peanuts and a squeeze of lime.