

MARLEY SPOON



Take-Out Style: Keema Beef Curry

with Peas & Buttery Naan



30min



2 Servings

This take-out style 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 grass-fed 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 buttery naan, our favorite edible utensil.

What we send

- 1 medium yellow onion
- 1 oz fresh ginger (use half)
- 2(¾ oz) pkts coconut milk powder ^{1,2}
- 10 oz grass-fed ground beef
- ¼ oz curry powder
- 6 oz tomato paste (use 1 Tbsp)
- 2 naan breads ^{3,1,4,5}
- 2½ oz peas
- ½ oz fresh cilantro

What you need

- neutral oil
- kosher salt & ground pepper
- butter ¹

Tools

- microplane or grater
- medium Dutch oven or pot
- large 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 890kcal, Fat 46g, Carbs 81g, Protein 39g



1. Prep ingredients

Finely chop **onion**. Peel and finely grate **half of the ginger**. In a measuring cup, combine **all of the coconut milk powder** with **¾ cup hot tap water** and stir until smooth.



2. Sauté aromatics & beef

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **onions** and cook, stirring, until golden brown, about 5 minutes. Stir in **grated ginger**; cook until fragrant, about 30 seconds. Add **ground beef** and **salt** and **pepper**. Cook, breaking up with a spoon, until lightly browned, 4-6 minutes.



3. Add curry & tomato paste

Spoon off **any excess fat**. Stir in **all of the 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.



4. Add coconut milk

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



5. Toast naan

Meanwhile, heat a large skillet over medium-high. Rub both sides of **naan** with **½ tablespoon butter** total. Add naan to skillet one at a time and cook, pressing lightly with a spatula, until browned in spots, about 1 minute per side.



6. Finish curry & serve

Stir **peas** into curry and cook until heated through, about 2 minutes. Season to taste with **salt** and **pepper**. Pick **cilantro leaves** and **tender stems** from sprigs. Serve **curry** topped with **cilantro**. Cut **naan** into wedges and serve alongside. Enjoy!