



## Indian Shredded Beef Curry

with Peas & Buttery Naan



20-30min



2 Servings

## What we send

- 6 oz tomato paste
- ¼ oz fresh cilantro
- 1 yellow onion
- 10 oz pkg grass-fed ground beef
- 2½ oz peas
- 1 oz fresh ginger

## What you need

- neutral oil
- sugar
- kosher salt & ground pepper

## Tools

- medium Dutch oven or pot with lid

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 990kcal, Fat 49g, Carbs 88g, Proteins 49g



### 1. Prep ingredients

Finely chop **onion**. Peel and finely grate **half of the ginger** (save rest for own use). In a measuring cup, combine **coconut milk powder** with  $\frac{2}{3}$  **cup hot tap water**; stir until smooth.



### 4. Add coconut milk

Add prepared **coconut milk** plus an additional  $\frac{3}{4}$  **cup water** and bring to a boil. Reduce heat to medium and simmer until slightly thickened and flavors meld, about 15 minutes.



### 2. Sauté aromatics & beef

Heat **1 tablespoon oil** in a medium pot or dutch oven over medium-high. Add **onions** and cook, stirring, until golden brown, about 5 minutes. Stir in **ginger** and cook until fragrant, about 30 seconds. Add **ground beef** and  $\frac{1}{4}$  **teaspoon each of salt and pepper** and cook, breaking up with a spoon, until lightly browned, 4-6 minutes.



### 5. Toast naan

Meanwhile, heat a large skillet over medium-high. Rub both sides of **naan** with  $\frac{1}{2}$  **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.



### 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 of the tomato paste** (save rest for own use),  $\frac{1}{4}$  **teaspoon salt**, and **a few grinds pepper** and stir until combined, about 1 minute.



### 6. Finish curry & serve

Stir **peas** into **curry** and cook until heated through, about 1 minute. Season to taste with **salt** and **pepper**. Serve **curry** topped with **cilantro**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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