



Indian Shredded Beef Curry

with Peas & Buttery Naan



20-30min



4 Servings

What we send

- 1 oz fresh cilantro
- 2 (10 oz) pkgs grass-fed ground beef
- 6 oz tomato paste
- 1 oz fresh ginger
- 5 oz peas
- 1 yellow onion

What you need

- neutral oil
- sugar
- kosher salt & ground pepper

Tools

- 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 820kcal, Fat 41g, Carbs 66g, Proteins 44g



1. Prep ingredients

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



2. Sauté aromatics

Heat **2 tablespoons oil** in a large pot or dutch oven over medium-high. Add **onion** and cook, stirring, until lightly browned, about 5 minutes. Stir in **ginger** and cook until fragrant, 30 seconds. Add **ground beef**, season with $\frac{1}{2}$ teaspoon each of salt and pepper, and cook, breaking up with a spoon, until lightly browned, 7-8 minutes.



3. Add curry & tomato paste

Spoon off **any excess fat**. Stir in **curry powder** and cook until fragrant, about 2 minutes. Add **2 tablespoons of the tomato paste** (save rest for own use), $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper and stir until combined, about 1 minute.



4. Add coconut milk

Add prepared **coconut milk** plus an additional **1½ cups 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 **1 tablespoon butter** total. Add 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 1 minute. Season to taste with **salt** and **pepper**. Serve **curry** topped with **cilantro**. Enjoy!