

DINNERLY



FAST

Coconut Beef Curry with Peas & Jasmine Rice

 ca. 20min  2 Servings

If you have 20 minutes, you have the time to make this meal! It comes together in far less time than it would take to wait for a delivery! We combine juicy grass-fed beef, sweet peas, creamy coconut milk, and flavorful curry powder to make a beef curry fit for any day of the week. Pickled red onions take it over the top. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- rice jasmine
- red onion
- garlic
- peas

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

TOOLS

- fine-mesh sieve
- medium skillet
- small saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 820kcal, Fat 37g, Carbs 83g, Proteins 40g



1. Cook rice

Rinse **rice** in a fine mesh sieve until water runs clear. Transfer to a small saucepan with **1 ¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

In a liquid measuring cup, whisk together **coconut milk powder** and **1 cup hot water**. Peel, halve, and thinly slice **¼ cup onion**. Finely chop **remaining onion**. Peel and finely chop **1 teaspoon garlic**. In a small bowl, whisk together **1 tablespoon each oil and vinegar** and a **generous pinch salt and pepper**. Add sliced onions and set aside.



3. Sauté aromatics & beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped onions** and cook, stirring, until golden brown, 3–4 minutes. Add **ground beef** and **½ teaspoon salt** and cook, breaking up with a wooden spoon, until lightly browned, about 3 minutes.



4. Start curry

Stir in **garlic** and **3 ½ teaspoons curry powder** and cook until fragrant, about 1 minute. Add **coconut milk mixture** and **½ teaspoon sugar** and bring to a boil. Reduce heat to medium and simmer until mixture is thickened and reduced to about 1½ cups, about 3 minutes.



5. Finish curry & serve

Stir **peas** into **curry** and cook until tender and heated through, about 2 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork. Spoon into bowls and top with **curry**. Garnish with **pickled red onion** and drizzle with some of the **pickling liquid** over top, if desired. Enjoy!



6. Spice it up!

Even though curry powder is loaded with spices, it's not spicy! So, if you like when your curries pack a little bit of a punch, go ahead and top it with an Asian hot sauce or chili paste, like Sambal Oelek, Sriracha, or chili garlic sauce.