

Served over a bed of fragrant, Vadouvan-seasoned rice, our beef and carrots also get dynamic flavor from the spicy, sweet, and savory Indian tomato chutney they cook with in the pan.

2 Tbsps Savory Tomato Chutney

1/4 cup Cilantro Sauce

2 tsps Vadouvan Curry Powder

Ingredients

1 1/8 lbs Ground Beef

1 cup Jasmine Rice

✓ ¾ lb Carrots

★ 1 ½ Tbsps Golden Raisins

🅉 ½ cup Crispy Onions

○ ½ cup Sour Cream

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Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.

blueapron.com/wine

1 Cook the rice

- In a medium pot, combine the rice, raisins, half the curry powder (you will have extra), a big pinch of salt, and 2 cups of water. Stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.

2 Prepare the carrots

· Meanwhile, wash, dry, and peel the carrots; halve lengthwise, then thinly slice crosswise.



3 Cook the beef & carrots

- In a large pan, heat a drizzle of olive oil on medium-high until hot.
- Add the beef and sliced carrots; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 6 to 7 minutes, or until the



beef is lightly browned and the carrots are slightly softened.

- Carefully drain off and discard any excess oil.
- Add the tomato chutney. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Make the sauce & serve your dish

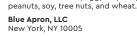
- Meanwhile, in a bowl, combine the sour cream and cilantro sauce. Season with salt and pepper.
- Serve the cooked beef and carrots over the cooked rice. Top with the sauce. Garnish with the crispy onions. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 730, Total Carbohydrates: 63g, Dietary Fiber: 4g, Added Sugars: 0g, Total Fat: 41g, Saturated Fat: 15g, Protein: 28g, Sodium: 850mg. **See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.





Produced in a facility that processes

crustacean shellfish, egg, fish, milk,

