

Spicy Beef Curry

with Crispy Mung Beans

TIME: 25-35 minutes

SERVINGS: 2

This hearty beef curry gets its complex flavor from the combination of red curry paste, known for its aromatic heat, and tamarind concentrate, with its sweet and sour punch. Coconut milk creates a silky base for the curry, served over fluffy jasmine rice. We're garnishing each bowl with dried mung beans (a type of bean used to grow bean sprouts) for deliciously crispy texture and serving finger limes on the side, whose pulp offers pops of tartness and delicate crunch when squeezed on top.



MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



30
MINUTE
MEAL

Ingredients



10 oz
THINLY SLICED
BEEF



1/2 cup
JASMINE RICE



1
SCALLION



1 bunch
CILANTRO



1 3/4 cups
LIGHT COCONUT
MILK



4 oz
SPINACH



1
CARROT

KNICK KNACKS:



2 Tbsps
DRIED MUNG
BEANS



1 Tbsp
RED CURRY PASTE



1 Tbsp
SUGAR



2 tsps
TAMARIND
CONCENTRATE



2
FINGER LIMES

Did You Know?
These finger limes
were grown
on Shanley Farms
in Morro Bay,
California.



Download our iOS or Android app, or log in to blueapron.com for how-to videos and supplier stories.



1 Cook the rice:

- ☐ In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**; heat to boiling on high.
- ☐ Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender.
- ☐ Turn off the heat and fluff the cooked rice with a fork.

2 Prepare the ingredients:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Cut off and discard the root end of the scallion; thinly slice on an angle, separating the white bottom and green top.
- ☐ Peel the carrot; thinly slice on an angle.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Halve the finger limes crosswise.



3 Cook the beef:

- ☐ While the rice continues to cook, using your hands, separate the **sliced beef** and pat dry with paper towels; season with salt and pepper.
- ☐ In a large pan, heat a thin layer of olive oil on medium-high until hot. Once the oil is hot enough that a piece of beef sizzles immediately when added to the pan, add the seasoned beef in a single layer and cook, without stirring, 1 to 2 minutes, or until browned.
- ☐ Continue to cook, stirring constantly, 1 to 2 minutes, or until just cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate.



4 Start the curry:

- ☐ Add the **white bottom of the scallion** and **carrot** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- ☐ Add the **sugar**, **tamarind concentrate**, and **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until fragrant.

5 Finish the curry:

- ☐ Add the **coconut milk** (shaking the can just before opening) and **spinach** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly thickened and saucy.
- ☐ Add the **cooked beef** and cook, stirring constantly, 30 seconds to 1 minute, or until well combined and heated through. Turn off the heat; season with salt and pepper to taste.



6 Plate your dish:

- ☐ Divide the **cooked rice** between 2 dishes. Top with the **finished curry**. Garnish with the **cilantro**, **green top of the scallion**, and **mung beans**.
- ☐ Using your fingers, squeeze upwards from the bottoms of the **finger limes** to release the pulp; serve on the side. Enjoy!