

Thai Yellow Curry Beef

with Bok Choy & Jasmine Rice

TIME: 25-35 minutes

SERVINGS: 2

This better-than-takeout curry highlights an unexpected addition: persimmon, a seasonal fruit whose sweet, subtly spiced flavor perfectly complements coconut milk and curry paste. The dish gets a savory base from sautéed beef, which creates a layer of fond in the pan that you'll use to cook the rest of the ingredients.

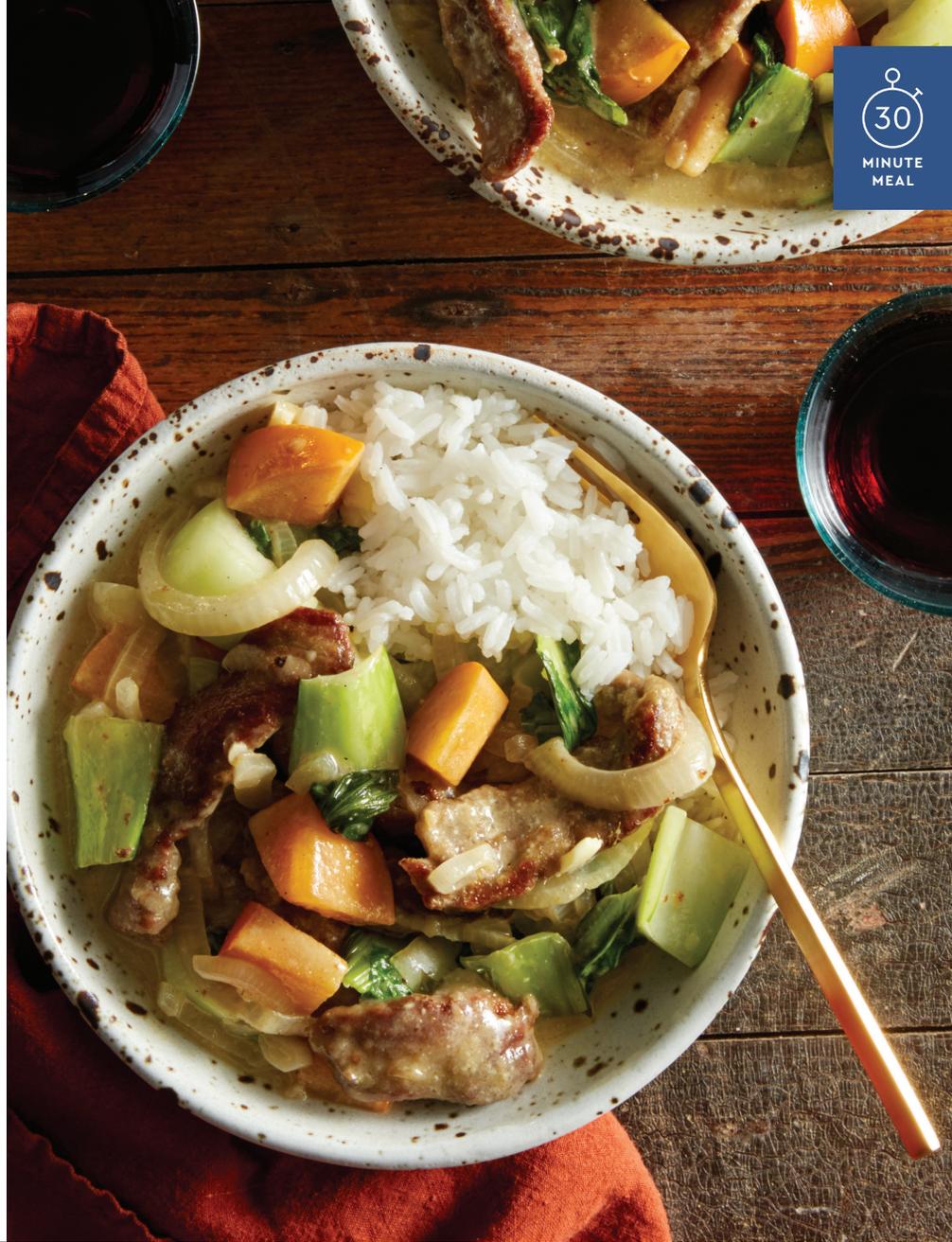


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30
MINUTE
MEAL

Ingredients



10 oz
THINLY SLICED
BEEF



1/2 cup
JASMINE RICE



1 3/4 cups
COCONUT MILK



1/2 lb
BABY BOK CHOY



2 cloves
GARLIC



1
PERSIMMON



1
YELLOW ONION

KNICK KNACKS:



1 Tbsp
YELLOW CURRY
PASTE



1/4 cup
CORNSTARCH



1 Tbsp
RICE VINEGAR



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1 Cook the rice:

- In a small saucepan, 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.
- Fluff the cooked rice with a fork. Cover and set aside in a warm place.



2 Prepare the ingredients:

- While the rice cooks, wash and dry the fresh produce.
- Peel and thinly slice the **onion**. Peel and roughly chop the **garlic**. Core and medium dice the **persimmon**.
- Cut off and discard the root end of the **bok choy**; roughly chop.



3 Cook the beef:

- While the rice continues to cook, using your hands, separate the **sliced beef**. Pat dry with paper towels. Place in a medium bowl and add the **cornstarch**; season with salt and pepper. Toss to thoroughly coat.
- In a large pan, heat a drizzle of olive oil on medium-high until hot. Add the coated beef in a single layer (tapping off any excess cornstarch before adding). Cook, without stirring, 1 to 2 minutes, or until browned.
- Continue to cook, stirring constantly, 30 seconds to 1 minute, or until just cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

4 Start the curry:

- Add a drizzle of olive oil to the pan of reserved fond and heat on medium-high until hot. Add the **sliced onion**, **chopped garlic**, and **diced persimmon**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened.
- Add the **chopped bok choy** 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 softened and fragrant.



5 Finish the curry & serve your dish:

- Add the **coconut milk** (shaking the can just before opening) and **cooked beef** to the pan; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the liquid is slightly reduced in volume. Turn off the heat.
- Stir in the **vinegar**; season with salt and pepper to taste.
- Serve the finished curry with the **cooked rice**. Enjoy!