

Spanish-Style Beef & Vegetables

with Saffron-Date Rice & Lemon Aioli

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*



Serve with Blue Apron wine that has this symbol
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Ingredients



18 oz Ground Beef 



1 Yellow Onion



2 oz Dried Medjool Dates




1 tsp Preserved Lemon Purée



1 Tbsp Spanish Spice Blend¹



16 oz Plant-Based Ground Beyond Beef™ 



1 clove Garlic



2 oz Sliced Roasted Red Peppers



¼ cup Mayonnaise



1 cup Long Grain White Rice



2 Zucchini



1 pinch Saffron



1 Tbsp Verjus Rouge

¹ Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*Ingredients may be replaced and quantities may vary.

1 Cook the rice

- In a medium pot, combine the **rice**, **saffron**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



2 Prepare the ingredients & make the aioli

- Meanwhile, wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Halve, peel, and thinly slice the **onion**.
- Roughly chop the **peppers**.
- Pit and roughly chop the **dates**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mayonnaise**, **lemon purée**, **2 teaspoons of water**, and **as much of the garlic paste as you'd like**. Season with salt and pepper.



3 Brown the zucchini

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Working in batches if necessary, add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



4 Cook the beef & vegetables

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**, **sliced onion**, and **spice blend**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until the beef is browned and cooked through.
- Carefully drain off and discard any excess oil.
- Add the **verjus** (carefully, as the liquid may splatter), **chopped peppers**, and **cooked zucchini**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.



↺ CUSTOMIZED STEP 4 If you chose Beyond Beef™

- Follow the directions in Step 4, using the **Beyond Beef™**.

5 Finish the rice & serve your dish

- Meanwhile, add the **chopped dates** to the pot of **cooked rice**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished rice** topped with the **cooked beef and vegetables**. Drizzle with the **aioli**. Enjoy!



↺ CUSTOMIZED STEP 5 If you chose Beyond Beef™

- Finish the rice and serve your dish as directed with the **cooked Beyond Beef™ and vegetables**.