

# Turkey & Shawarma-Spiced Rice

with Carrots & Lemon Labneh

2 SERVINGS | 20-30 MINS

 **Blue Apron**  
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## Ingredients


 10 oz Ground Turkey


 1 Yellow Onion

 1 Lemon


 1 Tbsp Shawarma Spice Blend<sup>1</sup>


 ½ cup Jasmine Rice

 6 oz Carrots

 ¼ cup Labneh Cheese

 2 cloves Garlic

 1 bunch Parsley

 2 Tbsps Dried Currants



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup>. Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric



## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Halve, peel, and medium dice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Combine the **sliced carrots**, **diced onion**, and **chopped garlic** in a bowl.
- Quarter and deseed the **lemon**.
- Roughly chop the **parsley** leaves and stems.



## 2 Cook & finish the rice

- In a small pot, combine the **rice**, **currants**, a **big pinch of salt**, **half the spice blend** (you will have extra), and **1 cup of water**. Stir to combine. 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. Stir in **the juice of 2 lemon wedges**. Taste, then season with salt and pepper if desired.
- Cover to keep warm.



## 3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **prepared carrot mixture**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Using a spoon, move the vegetables to one side of the pan.



## 4 Cook the turkey

- Add the **turkey** to the other side of the pan. Season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.
- Stir the turkey and vegetables to combine.
- Continue to cook, stirring frequently, 2 to 3 minutes, or until the vegetables are softened and the turkey is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 5 Make the lemon labneh & serve your dish

- Meanwhile, in a bowl, combine the **labneh** and **the juice of the remaining lemon wedges**. Season with salt and pepper.
- Serve the **finished rice** topped with the **cooked turkey and vegetables** and **lemon labneh**. Garnish with the **chopped parsley**. Enjoy!

