

Beef over Curry-Spiced Rice

with Creamy Cilantro Sauce

2 OR 4 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**
blueapron.com



Ingredients



10 oz Ground Beef or
20 oz for 4 servings



1 ½ Tbsps Golden
Raisins



¼ cup Sour Cream or
½ cup for 4 servings



½ cup Long Grain
White Rice or 1 cup
for 4 servings



2 Tbsps Tomato
Achaar



⅓ cup Crispy Onions



¾ lb Carrots



¼ cup Cilantro
Sauce



2 tsps Vadouvan
Curry Powder



Serve with Blue Apron
wine that has this symbol
blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

1 Cook the rice

- In a small pot, combine the **rice**, **raisins**, **half the curry powder** (you will have extra), **a big pinch of salt**, and **1 cup of water** or use a *medium pot and 2 cups of water* if you're cooking 4 servings. 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.

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 achaar** and **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the beef is cooked through and the carrots are softened.
- 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**.
- Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **cooked beef and carrots** and **sauce**. Garnish with the **crispy onions**. Enjoy!

