

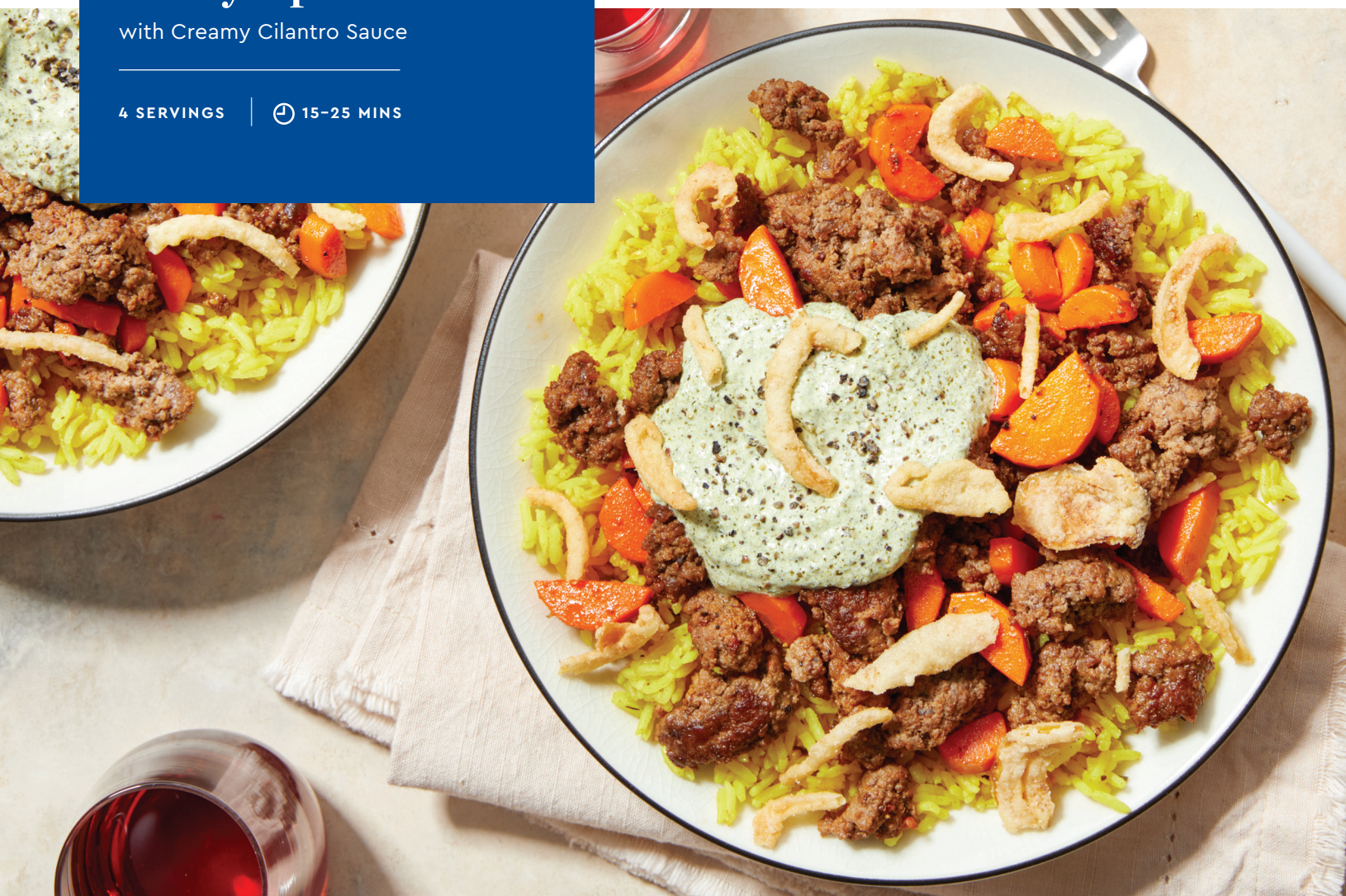
# Beef over Curry-Spiced Rice

with Creamy Cilantro Sauce

4 SERVINGS

⌚ 15-25 MINS

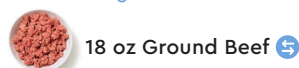
 **Blue Apron**  
blueapron.com



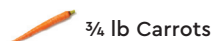
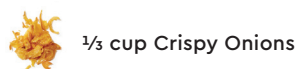
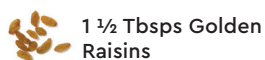
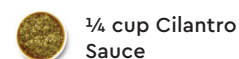
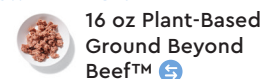
🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🔄 icon) and instructions tailored to you.\*

## Ingredients

Customized ingredients



SWAPPED FOR:



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

\*Ingredients may be replaced and quantities may vary.

### 1 Cook the rice

- In a medium pot, combine the **rice**, **raisins**, **half the curry powder** (you will have extra), **a big pinch of salt**, and **2 cups 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.



### 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.



#### Step 3 continued:

- Carefully drain off and discard any excess oil.
- Add the **tomato achaar**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

#### CUSTOMIZED STEP 3 *If you chose Beyond Beef™*

- Follow the directions in Step 3, using the **Beyond Beef™** (instead of beef).

### 4 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **sour cream** and **cilantro sauce**. Season with salt and pepper.
- Serve the **cooked rice** topped with the **cooked beef and carrots** and **sauce**. Garnish with the **crispy onions**. Enjoy!



#### CUSTOMIZED STEP 4 *If you chose Beyond Beef™*

- Make the sauce and serve your dish as directed with the **cooked Beyond Beef™** and **carrots** (instead of beef).