

Romesco Beef & Poblano Pepper

with Currant Couscous

2 SERVINGS

⌚ 20-30 MINS

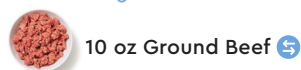
 **Blue Apron**
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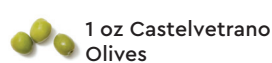
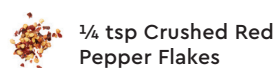
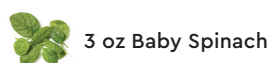
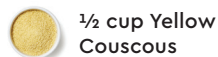
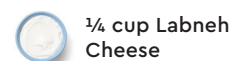
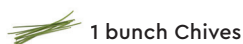
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



Serve with Blue Apron wine that has this symbol
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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. contains almonds

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Pit and roughly chop the **olives**.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **chives**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **sliced onion** and **sliced pepper**.



2 Cook the couscous

- In a medium pot, heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **spinach**. Cook, stirring frequently, 1 to 2 minutes, or until wilted.
- Add the **couscous, currants, a big pinch of salt**, and **¾ cup of water** (carefully, as the liquid may splatter). Stir to combine. Heat to boiling on high.
- Once boiling, turn off the heat. Cover and let stand 6 to 8 minutes, or until the water has been absorbed and the couscous is tender. Stir to combine and fluff with a fork. Taste, then season with salt and pepper if desired.
- Cover to keep warm.



3 Cook the beef & vegetables

- In a large pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **sliced onion and pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.



Step 3 continued:

- Add the **beef** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with spoon, 5 to 6 minutes, or until lightly browned.
- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add **½ cup of water** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until combined and slightly thickened and the beef is cooked through.
- Turn off the heat. Stir in the **romesco sauce** and **chopped olives** until thoroughly combined. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 3 If you chose Pork Chorizo

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

4 Season the labneh & serve your dish

- Meanwhile, combine the **labneh** and **2 teaspoons of water** in a bowl; season with salt and pepper.
- Serve the **cooked couscous** topped with the **cooked beef and vegetables** and **seasoned labneh**. Garnish with the **sliced chives**. Enjoy!



CUSTOMIZED STEP 4 If you chose Pork Chorizo

- Season the labneh and serve your dish as directed with the **cooked chorizo and vegetables** (instead of beef).