

Spanish-Style Beef & Vegetables

with Saffron-Date Rice & Lemon Aioli

4 SERVINGS

⌚ 25-35 MINS

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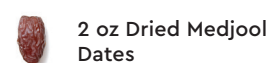
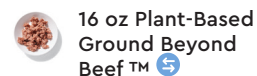
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



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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**.
- Cut off and discard the stems of the **sweet peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Roughly chop the **roasted 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**, **1 teaspoon 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 a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Rinse and 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**, **sliced sweet peppers**, **chopped roasted peppers**, 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. Turn off the heat.
- Carefully drain off and discard any excess oil.
- Stir in the **browned zucchini**. 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 **cooked beef and vegetables** over the **finished rice**. 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**.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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