

Turkey & Shawarma-Spiced Rice

with Carrots, Currants & Lemon Labneh

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



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

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

Ingredients

Customized ingredients

 10 oz Ground Turkey 

SWAPPED FOR:

 10 oz Ground Beef 

 1 Lemon

 ¼ cup Labneh Cheese

 ½ cup Long Grain White Rice

 6 oz Carrots

 1 bunch Parsley

 1 Tbsp Shawarma Spice Blend¹

 1 Shallot

 2 cloves Garlic

 2 Tbsps Dried Currants

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 Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Peel and thinly slice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Combine the **sliced carrots, sliced shallot, 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 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 a drizzle of **olive oil** on medium-high until hot.
- Add the **prepared vegetable 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 browned and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



↻ CUSTOMIZED STEP 4 *If you chose Ground Beef*

- Follow the directions in Step 4, using the **beef** (instead of turkey).

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!



↻ CUSTOMIZED STEP 5 *If you chose Ground Beef*

- Make the lemon labneh and serve your dish as directed with the **cooked beef and vegetables** (instead of turkey).

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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

