

Beef over Curry-Spiced Rice

with Creamy Cilantro Sauce

2 SERVINGS

⌚ 15-25 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



10 oz Ground Beef 

SWAPPED FOR:



2 Beyond Burger™ Plant-Based Patties 



1/3 cup Crispy Onions



1/4 cup Cilantro Sauce



1/2 cup Long Grain White Rice



1 Lime



1/4 cup Sour Cream



2 tsps Vadouvan Curry Powder



6 oz Carrots



1 1/2 Tbsps Golden Raisins



2 Tbsps Tomato Achaar



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- 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**. 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 ingredients

- Meanwhile, wash and dry the fresh produce.
- Peel the **carrots**. Halve lengthwise, then thinly slice crosswise.
- Quarter the **lime**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

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.
- Add the **tomato achar** and **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the carrots are softened 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 Burger™

- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties** and **sliced carrots**; season with salt and pepper. Cook, stirring frequently and breaking the patties apart with a spoon, 6 to 7 minutes, or until lightly browned and the carrots are slightly softened.
- Add the **tomato achar** and **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the carrots are softened and the Beyond Burger™ is cooked through.
- 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**, **cilantro sauce**, and the **juice of 2 lime wedges**.
- Serve the **cooked rice** topped with the **cooked beef and carrots** and **sauce**. Garnish with the **crispy onions**. Serve the **remaining lime wedges** on the side. Enjoy!



↩ CUSTOMIZED STEP 4 If you chose Beyond Burger™

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

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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