

F 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.*

Ingredients

Customized ingredients



10 oz Ground Beef 🔄







2 Beyond Burger™ Plant-Based Patties 🔄



1/3 cup Crispy Onions



1/4 cup Cilantro



½ 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

Cook along on the app

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"Alexa, find Blue Apron recipes."

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.



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 achaar 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.

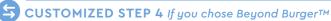
CUSTOMIZED STEP 3 If you chose Beyond Burger™

- 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
- Add the tomato achaar 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 $^{\scriptscriptstyle{\mathrm{TM}}}$ is cooked
- 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!





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

