

Beef over Curry-Spiced Rice

with Creamy Cilantro Sauce

2 SERVINGS

⌚ 15-25 MINS

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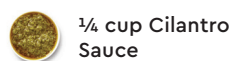
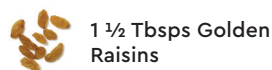
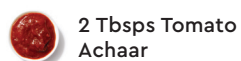
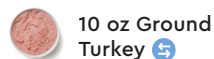
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



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 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 carrots

- Meanwhile, wash, dry, and peel the **carrots**; halve lengthwise, then thinly slice crosswise.



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.



Step 3 continued:

- Carefully drain off and discard any excess oil.
- Add the **tomato achars** and **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the beef is cooked through and the carrots are softened.
- Turn off the heat. Taste, then season with salt and pepper if desired.

↩ CUSTOMIZED STEP 3 If you chose Ground Turkey

- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **turkey** and **sliced carrots**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 6 to 7 minutes, or until the turkey is lightly browned and the carrots are slightly softened.
- Add the **tomato achars** and **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the turkey is cooked through and the carrots are softened.
- 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** and **cilantro sauce**. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **cooked beef and carrots, sauce**, and **crispy onions**. Enjoy!



↩ CUSTOMIZED STEP 4 If you chose Ground Turkey

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