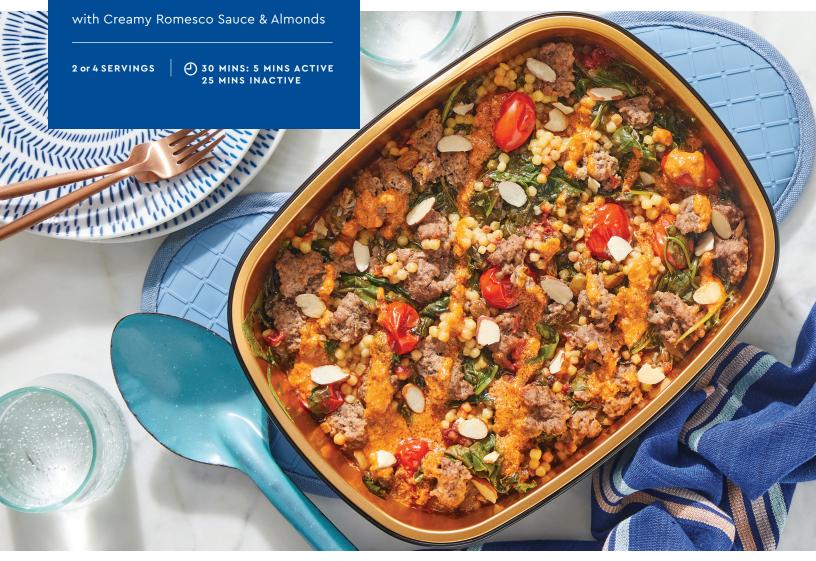
# Oven-Baked Beef & Saffron Couscous





#### Ingredients\*

**Customized ingredients** 



10 oz Ground Beef or 20 oz for 4 servings (5)





10 oz Ground Turkey 🔄



1/2 cup Pearl Couscous or 1 cup for 4 servings



3 oz Baby Spinach or 6 oz for 4 servings



4 oz Grape Tomatoes or ½ lb for 4 servings



2 Tbsps Crème Fraîche or ½ cup for 4 servings



1 Tbsp Verjus Rouge



3 Tbsps Romesco Sauce<sup>1</sup> or 6 Tbsps for 4 servings



2 Tbsps Tomato Paste or ½ cup for 4 servings



1 ½ Tbsps Golden Raisins or 3 Tbsps for 4 servings



2 Tbsps Sliced Roasted Almonds or ½ cup for 4 servings



1 pinch Saffron



1 Single-Use Aluminum Tray or 2 for 4 servings



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

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<sup>1.</sup> contains almond

<sup>\*</sup>Ingredients may be replaced and quantities may vary. 4-serving increase does not apply to the customized recipe.

#### 1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- In the tray or among the two trays if you're cooking 4 servings, combine the spinach, couscous, tomatoes, tomato paste, saffron, raisins, and verjus. Stir to combine.
- Add 1/3 cup of water to the tray or to each tray if you're cooking 4 servings. Season with salt and pepper; stir to thoroughly combine.

#### 2 Add the beef & bake the tray

- Add the beef (tearing into bite-sized pieces before adding) in an even layer; season with salt and pepper.
- Tightly cover the tray with foil and bake 20 to 22 minutes, or until the couscous is tender and the beef is cooked through.
- · Remove from the oven.
- Carefully remove the foil. Stir to combine.



- Follow the directions in Step 2, using the **turkey** (instead of beef).

#### 3 Make the creamy romesco sauce & serve your dish

- Meanwhile, in a bowl, combine the crème fraîche and romesco sauce.
- Serve the baked tray topped with the creamy romesco sauce and almonds. Enjoy!





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Produced in a facility that processes crustacean shellfish,





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