

Oven-Baked Beef & Saffron Couscous

with Creamy Romesco Sauce & Almonds

2 or 4 SERVINGS



⌚ 30 MINS: 5 MINS ACTIVE
25 MINS INACTIVE

 **Blue Apron**
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Ingredients*


Customized ingredients


 10 oz Ground Beef or 20 oz for 4 servings 


SWAPPED FOR:

 10 oz Ground Turkey 


 ½ 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 ¼ cup for 4 servings

 1 Tbsp Verjus Rouge


 3 Tbsps Romesco Sauce¹ or 6 Tbsps for 4 servings

 2 Tbsps Tomato Paste or ¼ cup for 4 servings

 1 ½ Tbsps Golden Raisins or 3 Tbsps for 4 servings

 2 Tbsps Sliced Roasted Almonds or ¼ 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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¹. contains almonds

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



"Alexa, find Blue Apron recipes."

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 $\frac{1}{2}$ 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.

↔ CUSTOMIZED STEP 2 If you chose Ground Turkey

- 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!



When you're finished, rinse and recycle the tray.



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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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