

Oven-Baked Beef & Curry Rice

with Spinach, Cilantro Sauce & Peanuts

2 SERVINGS

⌚ 50 MINS: 5 MINS ACTIVE
45 MINS INACTIVE

 **Blue Apron**
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Ingredients*



10 oz Ground Beef



½ cup Long Grain White Rice



3 oz Baby Spinach



¼ cup Sour Cream



1 Tbsp Yellow Curry Paste



2 Tbsps Tomato Paste



¼ cup Cilantro Sauce



3 Tbsps Roasted Peanuts



2 tsps Vadouvan Curry Powder



1 Single-Use Aluminum Tray



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*Ingredients may be replaced and quantities may vary.



"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 **spinach**.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a bowl, whisk together the **tomato paste**, **1 cup of water**, and **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be. Whisk until thoroughly combined.
- In the tray, combine the **spinach**, **rice**, and **curry-tomato mixture**. 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 even layer; season with salt, pepper, and the **curry powder**.
- Tightly cover the tray with foil and bake 40 to 45 minutes, or until the rice is tender and the beef is cooked through.
- Remove from the oven.

3 Serve your dish

- Serve the **baked tray** topped with the **sour cream**, **cilantro sauce**, and **peanuts**. 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, and wheat.

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