



Beef and Lemongrass Curry

with Basmati Rice

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Beef



Curry Powder



Coconut Milk



Lemongrass



Basmati Rice



Garlic



Mirin-Soy Blend



Thai Seasoning



Ginger



Sweet Bell Pepper



Green Beans

HELLO LEMONGRASS

A tall tropical grass with herbal lemony notes!

Start here

Before starting, wash and dry all produce.

Bust Out

Grater, measuring spoons, medium pot, measuring cups, large pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Curry Powder	1 tsp	2 tsp
Coconut Milk	400 ml	800 ml
Lemongrass	1	1
Basmati Rice	¾ cup	1 ½ cup
Garlic	6 g	12 g
Mirin-Soy Blend	4 tbsp	8 tbsp
Thai Seasoning	1 tbsp	2 tbsp
Ginger	30 g	30 g
Sweet Bell Pepper	160 g	340 g
Green Beans	170 g	340 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep and cook rice

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. Meanwhile, remove outer layer of **lemongrass**, then cut in half crosswise. Using the back of a wooden spoon forcefully tap the **lemongrass** to bruise. Peel, then grate **garlic**. Peel, then grate **ginger**. Trim **green beans**, then cut in half. Core, then cut **pepper** into ½-inch pieces. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Finish curry

Add the **coconut milk**, **mirin-soy blend** and **green beans** to the pan. Cover and simmer until the **beans** are tender-crisp, 4-6 min. Season with **salt** and **pepper**.



Cook beef

While the **rice** cooks, heat a large pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **beef** and **Thai seasoning**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**.



Finish and serve

Fluff the **rice** with a fork and season with **salt**. Remove the **lemongrass** from the **curry** and discard. Divide the **rice** between plates and top with the **beef lemongrass curry**.

Dinner Solved!



Start curry

Add the **peppers**, **ginger**, **garlic**, **curry powder** and **lemongrass** to the large pan with the **beef**. Cook, stirring occasionally, until softened, 2-3 min.