



Beef Madras-Style Curry

with Cilantro Rice

Discovery

30 Minutes



Ground Beef



Tikka Sauce



Indian Spice Mix



Tomato Sauce Base



Yellow Onion



Garlic, cloves



Cream



Basmati Rice



Cilantro



Naan

HELLO INDIAN SPICE MIX

A warming blend of sweet, aromatic and zesty spices!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Tikka Sauce	½ cup	1 cup
Indian Spice Mix	1 tbsp	2 tbsp
Tomato Sauce Base	4 tbsp	8 tbsp
Yellow Onion	113 g	226 g
Garlic, cloves	3	6
Cream	56 ml	113 ml
Basmati Rice	¾ cup	1 ½ cups
Cilantro	7 g	14 g
Naan	2	4
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Cook rice

- Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Make curry sauce

- Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **onions**. Cook, stirring often, until **onions** soften, 4-5 min.
- Stir in **Indian Spice Mix** and **half the garlic**. Cook, stirring often, until fragrant, 1-2 min.
- Add **tomato sauce base, tikka sauce, cream** and **½ cup water** (¾ cup for 4 ppl). Cook, stirring often, until **sauce** thickens, 3-5 min. (**TIP:** If you prefer a brothier sauce, add more water, 2 tbsp at a time.)



Prep

- Meanwhile, peel, then cut **onion** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Roughly chop **cilantro**.



Make garlic naan

- Meanwhile, arrange **naan** on an unlined baking sheet.
- Combine **remaining garlic** and **1 tbsp oil** (dbl for 4 ppl) in a small bowl.
- Spread **garlic oil** over **naan**, then season with **salt**.
- Toast in the **middle** of the oven until golden-brown, 2-4 min. (**TIP:** Keep your eye on naan so they don't burn!)



Cook beef

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Season **beef** with **salt** and **pepper**.



Finish and serve

- Fluff **rice** with a fork, then stir in **half the cilantro**.
- Divide **rice** and **curry** between plates. Sprinkle **remaining cilantro** over top.
- Serve **garlic naan** on the side.

Dinner Solved!