



North Indian Style Beef Curry

with lentils, baby spinach and rice

Classic 20-25 mins • Optional spice

1



Beef Mince



Basmati Rice



Onion



Lentils



Passata



Baby Spinach



Chilli



North Indian Style Spice Mix



Chicken Stock



Yoghurt

Pantry Items: Water, Salt, Pepper

Before you start

Our fruit, veg and herbs need a wash before you use them!

Cooking tools you will need

Large Pot, Lid, Sieve

Ingredients

	2P	4P
Beef Mince	250 g	500 g
Basmati Rice	150 g	300 g
Onion	1 unit	2 units
Lentils	1 pack	2 packs
Passata	1 pack	2 packs
Baby Spinach	60 g	120 g
Chilli	1 unit	2 units
North Indian Style Spice Mix	2 sachets	4 sachets
Chicken Stock	1 sachet	2 sachets
Yoghurt	75 g	150 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	629 g	100 g
Energy (kJ/kcal)	3467 kJ/ 828.6 kcal	551.2 kJ/ 131.7 kcal
Fat (g)	22.6 g	3.6 g
Sat. Fat (g)	9.8 g	1.6 g
Carbohydrate (g)	96.6 g	15.4 g
Sugars (g)	26.7 g	4.3 g
Protein (g)	36.6 g	5.8 g
Salt (g)	3.7 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to
rate this recipe.



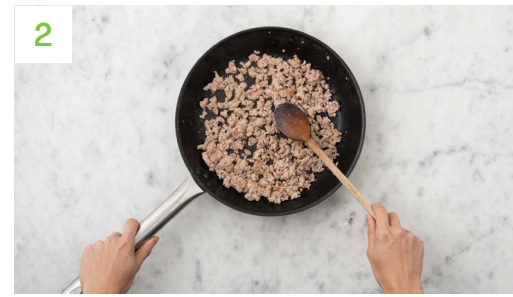
You can recycle me!



Cook the Rice

- Boil a large pot of **salted water** for the **rice**.
- When boiling, add the **rice** and cook for 10-12 mins.
- Drain in a sieve and pop back in the pot.
- Cover with a lid and leave to the side until ready to serve.

TIP: *If you're in a hurry you can boil the water in your kettle.*



Fry the Beef

- Place a pan on medium-high heat (no oil).
- Once the pan is hot, add the **beef mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks.
- Meanwhile, halve, peel and chop the **onion** into small pieces.
- Once the **mince** has browned, add the **onion** and fry until it's starting to soften, 3-4 mins.



Season the Mince

- Finely chop the **chilli**.
- Drain and rinse the **lentils** in a sieve.
- Once the **onion** has softened, add the **North Indian style spice** and **chilli** (use less if you don't like spice) to the pan.
- Cook, stirring, for 1 min.



Simmer the Sauce

- Add 100ml **water** (double for 4p), **passata**, **stock** and **lentils** to the pan.
- Season with **salt** and **pepper**.
- Stir together. Simmer until thickened, 4-5 mins.
- **IMPORTANT:** Meat is cooked when no longer pink in the middle.

TIP: *Add a splash of water if you feel it needs loosening.*



Wilt the Spinach

- Add the **spinach** a handful at a time.
- Cook until wilted and piping hot, 2-3 mins.
- Taste and add more **salt** and **pepper** if desired.



Garnish and Serve

- Divide the **rice** between your bowls.
- Top with the curry and a dollop of **yoghurt**.

Enjoy!