

DINNERLY



Curried Beef Mince Fried Rice with Coconut Drizzle and Coriander



30 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 150g basmati rice
- 200ml coconut milk
- 1 onion
- 1 capsicum
- coriander
- lean beef mince
- 10g masala seasoning ²

WHAT YOU NEED

- 1 tbs vegetable oil
- 2 tsp soy sauce ¹
- 1 tsp honey

TOOLS

- small saucepan with lid
- medium deep frypan

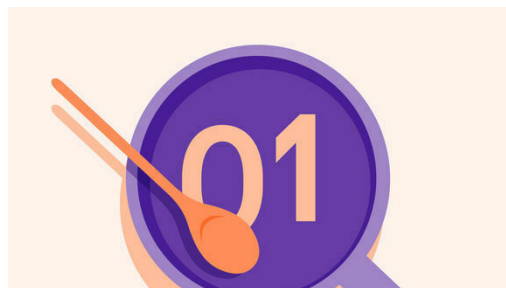
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (1), Sulphites (2). May contain traces of other allergens.

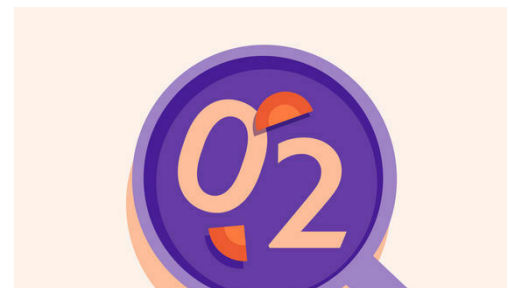
NUTRITION PER SERVING

Energy 835kcal, Fat 43.5g, Carbs 72.3g, Protein 42.9g



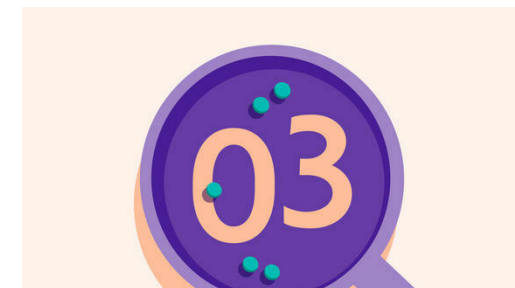
1. Cook coconut rice

Rinse the **rice** until the water runs clear. Combine the rice, **100ml coconut milk** and **140ml water** in a small saucepan and bring to the boil. Reduce the heat to low and cook, covered, stirring halfway, for 12-14 mins until tender and the liquid is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



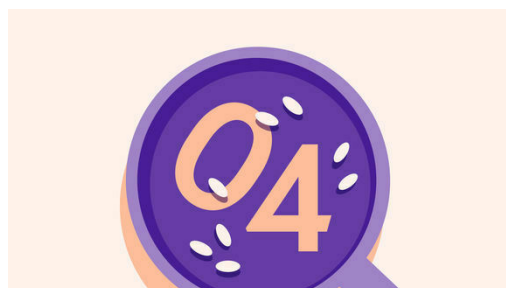
2. Prep ingredients

Meanwhile, finely chop the **onion**. Cut the **capsicum** into 1cm chunks. Pick the **coriander** leaves and finely chop the stems.



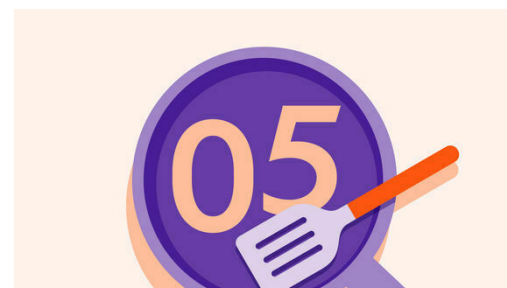
3. Brown beef mince

Heat **1 tbs vegetable oil** in a medium deep frypan over medium-high heat. Cook the **onion**, **capsicum** and **coriander stems**, stirring, for 3-4 mins until softened. Increase the heat to high, add the **beef mince** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned.



4. Fry rice

Add the **coconut rice**, **masala seasoning** and **2 tsp soy sauce** to the beef mixture and stir-fry for 2-3 mins until the rice is well coated and warmed through. Remove the pan from the heat. Taste, then season with **salt and pepper**.



5. Serve up

Combine the **remaining coconut milk** and **1 tsp honey** in a bowl. Season with **salt and pepper**. Divide the **fried rice** among bowls. Scatter over the **coriander leaves**, drizzle with the **honeyed coconut milk** and enjoy!



6. Make it zesty

This fried rice goes perfectly with a touch of lime. If you have some on hand, serve with lime wedges to squeeze over.