

DINNERLY



Curried Beef 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
- beef stir-fry
- 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.

COOKING TIP

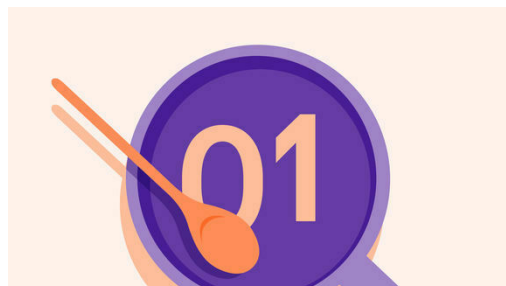
Ensuring the pan is really hot before adding the beef prevents it from stewing and gives it a nice browned finish.

ALLERGENS

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

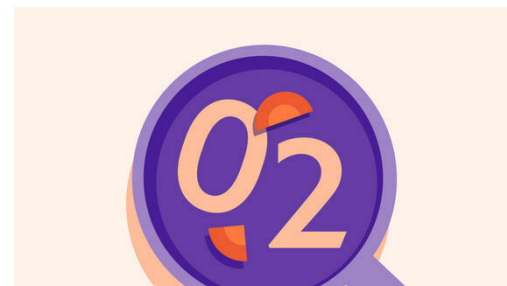
NUTRITION PER SERVING

Energy 785kcal, Fat 36.1g, Carbs 71.8g, Protein 42.0g



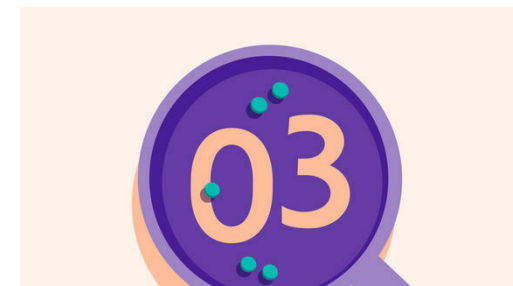
1. Cook coconut rice

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.



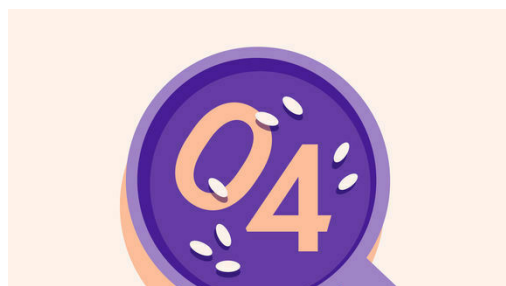
2. Prep ingredients

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



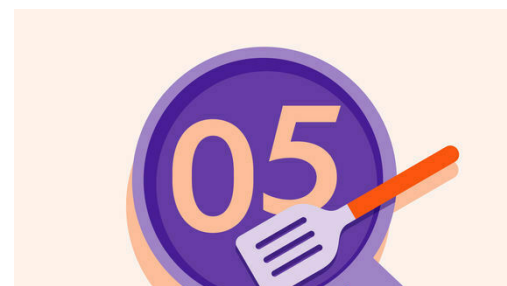
3. Stir-fry beef

Separate the **beef stir-fry**. Heat **1 tbs vegetable oil** in a medium deep frypan over high heat until very hot (see Cooking tip). Stir-fry the beef for 1-2 mins until browned. Remove from the pan.



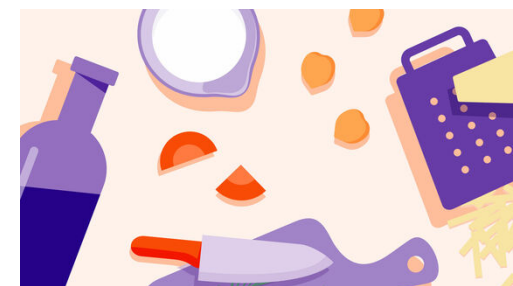
4. Fry rice

Add the **onion, capsicum** and **coriander stems** to the same pan and cook, stirring, for 4 mins until softened. Add the **coconut rice, masala seasoning** and **2 tsp soy sauce** and stir-fry for 2-3 mins until the rice is well coated and warmed through. Stir through the **beef** for 30 secs until 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.