



**Product Spotlight:
Curry Leaf**

Curry leaves come from a tree in the citrus fruit family. When cooked, they release a deliciously nutty aroma and are a staple in South Indian cooking.



Beef Madras

with Bombay Potatoes

A fragrant and warming beef beef madras, simmered with creamy coconut milk, served over Bombay baby potatoes and served with crispy curry leaves.



35 minutes



2 servings



Beef

Spice it up!

To spice it up, serve this dish with a sprinkle of dried chilli flakes or ground chilli or slices of fresh green chilli! You can also add these or chilli paste into the curry, but remember that cooking chilli will only increase the heat!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	38g	65g

FROM YOUR BOX

BABY POTATOES	400g
BEEF MINCE	300g
BROWN ONION	1
TOMATOES	2
MADRAS SPICE PASTE	1 sachet
COCONUT MILK	165ml
CURRY LEAF	1 frond
RAITA SPICE MIX	1 packet
BABY SPINACH	120g
LEBANESE CUCUMBER	1

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Boil kettle and cover with hot water to speed up the process.

Raita spice mix: black mustard seeds, fennel seeds, cumin seeds, flaked sea salt



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1. BOIL THE POTATOES

Halve potatoes. Place in a large saucepan and cover with water (see notes). Cover and bring to a boil. Simmer for 10-15 minutes until tender. Drain well and reserve saucepan (see step 4).



2. BROWN THE BEEF

Heat a large frypan over medium-high heat. Add beef mince and sliced onion. Cook for 5-7 minutes until mince is browned and onion has softened.



3. SIMMER THE MADRAS

Wedge tomatoes, add to beef mince along with madras paste. Sauté for 2 minutes. Pour in coconut milk and **1 1/2 tins water**. Cook, semi-covered, for 10 minutes.



4. CRISP THE POTATOES

Reheat saucepan over medium-high heat with **oil**. Add curry leaves and cook for 1-2 minutes until crispy. Remove to a plate. Add **1/4 cup oil**, potatoes and raita spice mix. Cook for 10 minutes until crispy.



5. ADD THE SPINACH

Add baby spinach to madras. Stir to wilt. Season madras to taste with **salt and pepper**.



6. FINISH AND SERVE

Crescent cucumber.

Divide Bombay potatoes among shallow bowls. Add madras. Garnish with crispy curry leaves and cucumber.

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