HELLO FRESH

Beef Brisket Tikka Masala
with Spinach Rice, Cucumber Salsa & Almonds

TAKEAWAY FAVES   KID FRIENDLY

Basmati Rice

Slow-Cooked
Beef Brisket

Brown Onion

Mumbai Spice
Blend

Mild North
Indian Spice Blend

Tomato Paste

Light Cooking
Cream

Tomato

Cucumber

Baby Spinach
Leaves

Flaked Almonds

Greek-Style
Yoghurt

Slow-Cooked
Beef Brisket

Prep in: **15-25 mins**
Ready in: **30-40 mins**

Let us transport you to India with this Mumbai beef delight which cooks to perfection on the stove, while you quickly prep the rice and salsa. Sit back, relax and let all of its rich aromas take over!

CUSTOM RECIPE   **If you chose to swap, upgrade or add protein, follow the custom recipe steps.**

Pantry items

Olive Oil, Brown Sugar, White Wine Vinegar, Butter

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1

Cook the rice

- To a medium saucepan, add the **water (for the rice)** and bring to the boil.
- Add **basmati rice**, stir, cover with a lid and reduce heat to low.
- Cook for **10 minutes**, then remove pan from heat and keep covered until rice is tender and water is absorbed, **10 minutes**.

TIP: *The rice will finish cooking in its own steam, so don't peek!*

2

Make the curry

- Meanwhile, transfer **slow-cooked beef brisket** including the liquid to a bowl and shred with 2 forks. Thinly slice **brown onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Add **onion** and cook, stirring, until tender, **3-5 minutes**.
- Add **Mumbai spice blend**, **mild North Indian spice blend** and **tomato paste** and cook until fragrant, **1-2 minutes**.
- Reduce heat to medium, then add **beef brisket**, **light cooking cream**, the **brown sugar** and **water (for the curry)**. Simmer, stirring, until slightly reduced, **1-2 minutes**.

Custom Recipe: If you've doubled your slow-cooked beef brisket, prepare and cook beef as above.

3

Make the salsa

- Roughly chop **tomato** and **cucumber**.
- In a medium bowl, combine **tomato**, **cucumber** and a drizzle of **white wine vinegar** and **olive oil**. Season.

4

Serve up

- Stir **baby spinach leaves** and the **butter** through rice. Season to taste.
- Divide spinach rice and beef brisket tikka masala between bowls.
- Top with cucumber salsa and garnish with **flaked almonds**.
- Serve with **Greek-style yoghurt**. Enjoy!