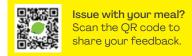
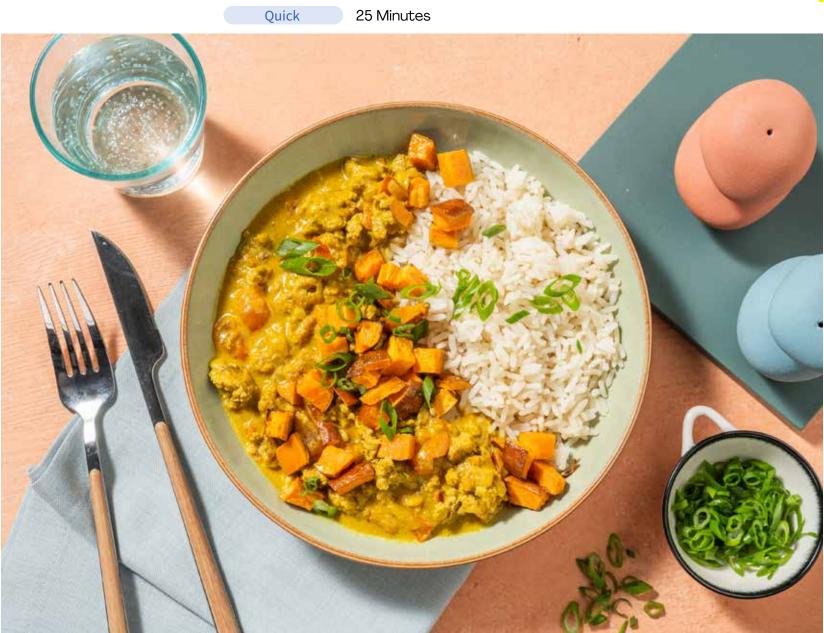


Indian-Style Turkey Curry

with Sweet Potato and Basmati Rice









Ground Turkey

Basmati Rice





Roma Tomato

Ginger-Garlic Puree



Onion, chopped

Sweet Potato



Indian Spice Mix Coconut Milk





Green Onion

Soy Sauce



Curry Paste

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

Baking sheet, measuring spoons, medium pot, parchment paper, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Ginger-Garlic Puree	1 tbsp	2 tbsp
Roma Tomato	160 g	320 g
Sweet Potato	170 g	340 g
Onion, chopped	56 g	113 g
Indian Spice Mix	1 tbsp	2 tbsp
Coconut Milk	1	2
Green Onion	2	4
Soy Sauce	1 tbsp	2 tbsp
Curry Paste	2 tbsp	4 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



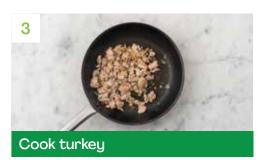
Prep and roast sweet potatoes

- Cut **sweet potato** into ½-inch pieces.
- Add **sweet potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender and goldenbrown, 18-20 min.
- Meanwhile, add **1** ¼ cups (2 ½ cups) water and ¼ tsp (¼ tsp) salt to a medium pot. Cover and bring to a boil over high heat.



Prep and cook rice

- Cut tomato into ½-inch pieces.
- Thinly slice green onions.
- Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed. 12-14 min.
- Remove the pot from heat. Set aside, still covered.



- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then turkey and onions. Cook, breaking up turkey into smaller pieces, until no pink remains,
 4-5 min.**
- Season with salt and pepper.



Cook veggies

- Reduce heat to medium, then add tomatoes to the pan with turkey. Cook, stirring occasionally, until tender, 3-4 min.
- Add curry paste, Indian Spice Mix and half the ginger-garlic puree (use all for 4 ppl). Cook, stirring often, until fragrant, 1-2 min.



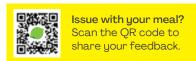
Cook curry

- Add coconut milk, soy sauce and
 4 cup water (use same for 4 ppl) to the pan.
 Bring to a boil over high.
- Once boiling, reduce heat to medium-low.
 Cook, stirring often, until curry thickens slightly, 4-5 min.



Finish and serve

- Add roasted sweet potatoes to curry.
 Cook, stirring often, until combined, 1-2 min.
 Season with salt and pepper, to taste.
- Fluff rice with a fork, then stir in half the green onions and 1 tbsp (2 tbsp) butter. Season with salt, to taste.
- Divide **rice** between plates. Top with **curry**.
- Sprinkle remaining green onions over top.



Dinner Solved!