



# Potato Topped Beef Curry

with fresh chilli and creme fraiche

15-20 mins

2



Beef Mince



Potatoes



Chilli



Lentils



Carrot



Korma Curry Paste



Passata



Creme Fraiche



Curry Powder



Beef Stock

Pantry Items: Salt, Pepper, Oil, Water, Sugar



Rate your recipe!



## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper, sieve

## Ingredients

	2P	4P
Beef Mince	250 g	500 g
Potatoes	3 units	6 units
Chilli	1 unit	2 units
Lentils	1 pack	2 packs
Carrot	1 unit	2 units
Korma Curry Paste	1 sachet	2 sachets
Passata	1 pack	2 packs
Creme Fraiche	65 g	110 g
Curry Powder	1 sachet	2 sachets
Beef Stock	1 sachet	2 sachets

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>869 g</b>	<b>100 g</b>
Energy (kJ/kcal)	4196.6 kJ/ 1003 kcal	482.9 kJ/ 115.4 kcal
Fat (g)	38 g	4.4 g
Sat. Fat (g)	15.8 g	1.8 g
Carbohydrate (g)	107 g	12.3 g
Sugars (g)	36.4 g	4.2 g
Protein (g)	48.8 g	5.6 g
Salt (g)	7.8 g	0.9 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

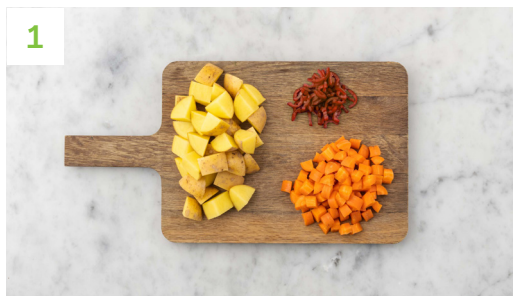
## Contact

Share your creations with  
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



You can recycle me!



### Prep the Veg

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (no need to peel).
- Trim the **carrot** (unpeeled), quarter lengthways then chop into 1cm chunks.
- Halve the **chilli** lengthways, deseed then thinly slice widthways.
- Drain and rinse **lentils** in a sieve.



### Start the Curry

- Add the chopped **carrot** to the pan and fry until softened, 3-4 mins.
- Add **korma paste** and **chilli** (use less if you don't like spice).
- Stir together and cook until fragrant, 1 min.



### Roast the Potatoes

- Pop the **potatoes** onto a lined baking tray.
- Drizzle with **oil** and season with **curry powder, salt** and **pepper**.
- Toss to coat then spread out in a single layer.
- Roast the **potatoes** on the top shelf of your oven until golden and crispy, 25-35 mins. Turn halfway through cooking.

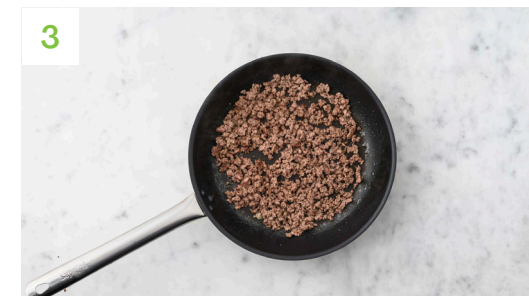
**TIP:** Use two baking trays if necessary.



### Simmer the Sauce

- Add **passata, lentils, stock powder**, 200ml **water** and ½ tsp **sugar** (double both for 4p) to the pan.
- Stir together and bring to the boil.
- Lower the heat and simmer until the curry has reduced, 15-20 mins.
- Once the curry is cooked, season to taste with **salt** and **pepper**.

**TIP:** Add a splash of water if you feel the sauce needs loosening.



### Cook the Mince

- Meanwhile, place a large pan over medium-high heat (without oil).
- Once hot, add the **beef mince** and season with **salt** and **pepper**.
- Fry until browned, 4-5 mins. Break it up with a spoon as it cooks. **IMPORTANT:** Wash hands and equipment after handling raw meat. Mince is cooked when no longer pink in the middle.



### Finish and Serve

- Divide the **beef** curry between bowls.
- Scatter the curried roast **potatoes** on top.
- Spoon over a dollop of cooling **creme fraiche**.
- Garnish to taste with any remaining **chilli**.

Enjoy!