

# Beef over Za'atar-Spiced Rice

with Lemon Labneh

2 SERVINGS

⌚ 20-30 MINS

 Blue Apron

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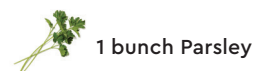
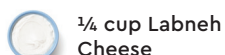
Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Ingredients

Customized ingredients



SWAPPED FOR:  
 2 Beyond Burger™ Plant-Based Patties 



## Cook along on the app



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<sup>1</sup> Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Combine the **sliced onion**, **sliced carrots**, and **chopped garlic** in a bowl.
- Quarter and deseed the **lemon**.
- Roughly chop the **parsley** leaves and stems.



## 2 Cook & finish the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the **rice**, **currants**, a **pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **za'atar** and the **juice of 2 lemon wedges**. Taste, then season with salt and pepper if desired. Cover to keep warm.



## 3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **prepared vegetable mixture**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Using a spoon, move the vegetables to one side of the pan.



## 4 Cook the beef

- Add the **beef** to the other side of the pan. Season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.
- Stir the beef and vegetables to combine. Continue to cook, stirring frequently, 2 to 3 minutes, or until the vegetables are softened and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



### ↶ CUSTOMIZED STEP 4 If you chose Beyond Burger™

- Add the **patties** to the other side of the pan. Season with salt and pepper. Cook, stirring frequently and breaking the patties apart with a spoon, 3 to 4 minutes, or until lightly browned.
- Stir the Beyond Burger™ and vegetables to combine. Cook, stirring frequently, 2 to 3 minutes, or until the vegetables are softened and the Beyond Burger™ is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## 5 Make the lemon labneh & serve your dish

- Meanwhile, in a bowl, combine the **labneh** and the **juice of the remaining lemon wedges**. Season with salt and pepper.
- Serve the **cooked beef and vegetables** over the **finished rice**. Top with the **lemon labneh** and **chopped parsley**. Enjoy!



### ↶ CUSTOMIZED STEP 5 If you chose Beyond Burger™

- Make the lemon labneh and serve your dish as directed with the **cooked Beyond Burger™ and vegetables** (instead of beef).

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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