

NEW Spicy Beef Curry



After much thought (way too much thought 😊), we have decided to change the name of our “Beef and Mushroom” kit to “Spicy Beef Curry”. We realize there is so much more to enjoy with this spice blend than just mushrooms. I’ve made this dish using a number of different veggies in place of mushrooms including potatoes, green beans, and broccoli. Even without veggies i.e. with beef alone, it is quite 😊 delicious! This spice blend with easy recipe is very versatile. So, we are releasing its potential and officially changing the name to “Spicy Beef Curry” 🤗. Feel free to add your own twists and please be sure to share the recipes with us. We’d LOVE ❤️ to highlight your creative twists on our seasoning kits in our social media or newsletter.

Suggested Vegetables for use with 2 -2 ½ lbs of beef

Potatoes: ~2-3 cups diced to ~1 inch cubes

Mushrooms: ~ 8-12 oz, sliced thin

Green Beans: ~ 10 oz, cut into bite sized pieces

Broccoli: ~ 10 oz, cut into bite sized piece



NOTE: I typically use only 1 type of vegetable (my preference) along with beef in my curry. I limit the amount of vegetables added (~8-12 ounces) so it doesn’t overpower the taste of beef. However, you can certainly add whatever you like and even make a spicy beef stew. There’s a lot of flexibility with this dish!

Chef’s TIP:

🔥 Adjust spicy 🌶️ heat with amount of jalapeños added.

- 1/2 thumb sized jalapeño deseeded = medium spicy heat. Add more or less to customize spice level .
- Omit addition of jalapeño entirely for a mild and flavorful dish. 🤗

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Recipe on back label:

Step 1: Marinate meat

- Per recipe, marinate the meat with Step 1 spice packet (preferably overnight).

Step 2: Modified recipe to add vegetables

- Cook beef per instructions in Instapot/pot.
- If using potatoes - add diced potatoes and beef to Instapot/pot at the same time.
- If using other vegetables (such as mushrooms, green beans, broccoli): Add veggies to Instapot/pot right AFTER beef is cooked i.e. while you are simmering the sauce 7-10 mins with lid off to thicken it. This will ensure they don’t get too mushy.

That’s it! Serve over rice or egg noodles for a fusion Indian twist. Enjoy 😊!!