



TAMIL BEEF CURRY

HEATING INSTRUCTIONS: 2+ SERVINGS

1. Pour contents of Tamil beef curry into a wide pot, and add about 2 tablespoons (30ml) of water.
2. Heat Tamil beef curry over medium-high heat, stirring frequently to prevent scorching until curry is simmering.
3. Reduce heat to low and allow curry to simmer for 5 minutes.
4. Meanwhile, heat tomato rice and potato curry in the microwave.
5. Enjoy with coriander chutney, raita and naan.

HEATING INSTRUCTIONS: 4+ Servings

1. Pour contents of Tamil beef curry into a wide pot, and add about 2 tablespoons (30ml) of water.
2. Heat Tamil beef curry over medium-high heat, stirring frequently to prevent scorching until curry is simmering.
3. Reduce heat to low and allow curry to simmer for 5 minutes.
4. Meanwhile, heat tomato rice and potato curry in the microwave.
5. Enjoy with coriander chutney, raita and naan.

BON APPETIT!

*** If frozen, defrost in the refrigerator overnight**

**** For food safety, all hot items should be heated to a minimum of 165 ° F**

**** Consume or freeze dishes on or before expiry date**