



Rice &
Sauce



CuBeD Steak, Cooked
Potatoes and Carrot

Speedy Beef Massaman

A speedy twist on the classic family-friendly massaman beef curry served over jasmine rice finished with crunchy peanuts.

 30 Minutes

 2 Servings

 Beef

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FROM YOUR BOX

MASSAMAN CURRY PASTE	1 sachet
COCONUT MILK	400ml
MEDIUM POTATO	1
CARROT	1
JASMINE RICE	150g
LEMONGRASS	1
BEEF STEAKS	300g
PEANUTS	40g
LIME	1

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce

COOKING TOOLS

saucepan x 2, frypan

You can finely chop the lemongrass and add to the steaks or curry if you prefer!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. SIMMER the CURRY Sauce

Add massaman paste, coconut milk and **1/4 tin water** to a saucepan over medium-high heat. Cut potato and carrot into 2cm pieces. Simmer for 15-20 minutes or until tender. Stir occasionally.



2. COOK the Rice

Place rice in a saucepan, cover with **275ml water**. Bruise and add lemongrass. Bring to a boil. Cover and reduce to medium-low heat for 10-15 minutes. Remove from heat, uncover and stand for 5 minutes. Stir with a fork.



3. COOK the Steaks

Heat frypan with **oil** over medium-high heat. Coat steaks in **1/2 tbsp soy sauce** and **pepper**. Cook for 2-3 minutes on each side or until cooked to your liking. Set aside to rest.



4. PREPARE the TOPPINGS

Roughly chop peanuts and cut **1/2 lime** into wedges.



5. RETURN the Steaks

Slice or dice the steaks. Add into curry (include any resting juices) to warm through. Take off heat and season to taste with juice from 1/2 lime, **soy sauce** and **pepper**.



6. FINISH AND SERVE

Serve rice between bowls and top with beef and curry. Garnish to taste with peanuts and top with a lime wedge.

tip You can serve the steaks whole alongside rice and curry sauce.