DINNER TWIST
LOCAL, HEALTHY, DELIVERED

FOR the LITTLE ONeS

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     4 SerViNgS     Beef

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## FROM YOUR BOX

| MASSAMAN CURRY PASTE | 2 sachets |
| --- | --- |
| COCONUT MILK | 400ml |
| MEDIUM POTATOES | 2 |
| CARROTS | 2 |
| JASMINE RICE | 300g |
| LEMONGRASS | 1 |
| BEEF STEAKS | 600g |
| PEANUTS | 40g |
| LIME | 1 |

## FROM YOUR PANTRY

oil for cooking, pepper, soy sauce

## COOKING TOOLS

saucepan x 2, large 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 tin water** to a saucepan over medium-high heat. Cut **potatoes** and **carrots** into 2cm pieces. Simmer for 15-20 minutes or until tender. Stir occasionally.

**tip** *You can start with 1 sachet of curry paste to play it safe!*

### 2. COOK the RICE

Place **rice** in a saucepan, cover with **550ml 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 **1/2-1 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**.

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

### 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.