

**Product Spotlight:
Kaffir Lime Leaves**

Kaffir lime leaves, commonly used in Thai cooking, are rich in oils so only a couple of leaves are needed to add a fragrant flavour. Keep an eye out for them in your box as they come loose.



Aromatic Braised Beef Rendang with Indian Bread

Beef chuck slow cooked and shredded in an aromatic, home-made rendang curry paste with creamy coconut milk and root veggies, served with Indian bread and fresh topping.

 20 minutes + 4 hours slow cook  Beef  2-3 servings

Add to it!

Want even more flavour in your curry paste? Add a lemongrass stem, red or birds eye chilli, and garlic cloves to blend with remaining ingredients.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	79g	92g

FROM YOUR BOX

BEEF CHUCK ROAST	400g
BROWN ONION	1
GINGER	1 piece
CORIANDER	1 packet
KAFFIR LIME LEAF	1
SWEET POTATO	300g
MEDIUM POTATO	1
COCONUT MILK	400ml
GREEN BEANS	150g
INDIAN BREAD	1 packet
LEBANESE CUCUMBER	1
DESICCATED COCONUT	1 packet
LIME	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground turmeric, fish sauce (or soy sauce), stock cube of choice

KEY UTENSILS

frypan, slow cooker, small blender

NOTES

You can set the slow cooker to a low heat and cook for 6–8 hours instead.

No gluten option - roti is replaced with basmati rice. Place in a saucepan with 300ml water. Cover with a lid and bring to a boil. Reduce to medium–low heat for 10–15 minutes.

Protein Upsize Option: when adding extra meat, increase liquid in your slow cooker by adding 1/2 cup water to ensure even cooking.



1. BROWN THE BEEF

Heat a frypan over medium–high heat. Halve or quarter beef and coat with **oil**, **salt and pepper**. Add to pan and cook until browned all over (see step 2). Remove to slow cooker.



2. MAKE THE CURRY PASTE

While beef browns; peel and roughly chop onion and ginger. Chop coriander roots and stems (reserve leaves for garnish) and kaffir lime leaves. Add to a blender along with **3 tsp turmeric**, **1 tbsp oil** and **1 tbsp water**. Blend to make a paste.



3. SIMMER THE SLOW COOKER

Roughly dice all potatoes. Add to slow cooker along with curry paste, coconut milk, **1/2 cup water** and **crumbled stock cube**. Simmer on high for 3 1/2 – 4 hours or until the beef is able to be shredded (see notes).



4. COOK THE INDIAN BREAD

When there is 20 minutes left on the slow cooker, trim and halve green beans and add to slower cooker.

Warm bread in a dry frypan over medium–high heat for 30 seconds on each side. Keep warm in a clean tea towel until serving.



5. PREPARE THE TOPPING

Dice cucumber. Add to a bowl along with coconut and lime zest and juice from 1/2 lime (wedge remaining). Season to taste with **1/2–1 tsp fish sauce**. Mix to combine.



6. FINISH AND SERVE

Season rendang to taste with **1–2 tbsp fish sauce** and **pepper**.

Add topping to rendang and serve tableside with Indian bread and lime wedges.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

