



### 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

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



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
	32g	55g	72g

## FROM YOUR BOX

BEEF CHUCK ROAST	400g
BROWN ONION	1
GINGER	1 piece
CORIANDER	1 packet
KAFFIR LIME LEAF	1
SWEET POTATO	300g
COCONUT MILK	400ml
GREEN BEANS	150g
BASMATI RICE	150g
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, saucepan

## NOTES

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

**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 **beef chuck** 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

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 **sweet potato**. 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 RICE

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

Place **rice** in a saucepan and cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium–low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 5. PREPARE THE TOPPING

Dice **cucumber**. Add to a bowl along with **coconut** and **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

Roughly shred **beef** and season **rendang** to taste with **1–2 tbsp fish sauce** and **pepper**.

Serve **rendang** tableside with **rice, topping, coriander leaves** and **lime wedges**.

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