



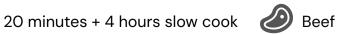


# **Aromatic Braised Beef Rendang**

# 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.







4-6 servings

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.

#### FROM YOUR BOX

BEEF CHUCK ROAST	800g
BROWN ONION	1
GINGER	2 pieces
CORIANDER	1 packet
KAFFIR LIME LEAVES	2
SWEET POTATO	300g
MEDIUM POTATOES	2
COCONUT MILK	400ml
GREEN BEANS	250g
INDIAN BREAD	1 packet
LEBANESE CUCUMBERS	2
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 600ml 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. 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 1 tbsp turmeric, 2 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, **250ml 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 beens and add to slower cooker.

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



# 5. PREPARE THE TOPPING

Dice cucumbers. 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



