

**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.

**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.*

## 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



4-6 servings

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
|            | 40g     | 61g       | 63g           |

## 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 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 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**

