



Product Spotlight: Chilli

Chillies are rich in vitamin C and boost your metabolism, making you feel warm when you eat them. Don't forget to wash your hands well after preparing them!



Steak Skewers with Spiced Peanut Sauce

Beef steak skewers, flavoured with a custom Thai spice mix, barbecued and served over fragrant basmati rice with fresh toppings and a spiced peanut sauce.



35 minutes



2 servings



Beef

Coconut Rice!

Want to add even more flare to this dish! Make coconut rice by adding rice, 400ml coconut milk, 1 1/2 cups water and a pinch of salt to a saucepan. Cover with a lid and bring to a boil. Reduce to lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes.

Per serve: **PROTEIN** 51g **TOTAL FAT** 61g **CARBOHYDRATES** 93g

FROM YOUR BOX

BASMATI RICE	150g
THAI TURMERIC SPICE MIX	1 packet
BEEF STEAK	300g
LEMONGRASS	1 stem
RED CHILLI	1
GARLIC CLOVE	1
PEANUT BUTTER	1 packets
COCONUT MILK	165ml
LEBANESE CUCUMBER	1
BABY COS LETTUCE	1

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce (or tamari), sweet chilli sauce, skewers

KEY UTENSILS

BBQ or large frypan, saucepan, stick mixer or small blender

NOTES

For extra flavour, marinate the skewers for 30 minutes or over night.

To use a whole lemongrass stalk, slice off the very bottom of the stalk, peel off dried-out layers, and bash woody top end with a rolling pin to soften and release aromatic oils.

Serve with lime wedges and fresh coriander if you have some.

Thai turmeric spice mix: ground turmeric, ground ginger, ground cumin, ground coriander, dried kaffir lime leaves, coconut sugar.



1. COOK THE RICE

Place **rice** in a saucepan, 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.



2. PREPARE THE SKEWERS

Reserve 2 tsp spice mix for step 3 and add remaining to a bowl along with **2 tsp soy sauce**, **2 tsp sweet chilli sauce** and **pepper**, mix to combine. Cut **steak** into 2cm cubes and coat in marinade. Thread even amounts of steak onto **skewers** (see notes).



3. MAKE THE PEANUT SAUCE

Prepare **lemongrass** (see notes), roughly chop **chilli** and **garlic**. Use a stick mixer to blend with reserved **spice mix**, **peanut butter**, **coconut milk**, **2 tsp soy sauce**, **2 tsp sweet chilli** and **1 tbsp water** to smooth consistency.



4. COOK THE SKEWERS

Heat a large frypan or BBQ over medium-high heat with **oil**. Add skewers and cook for 2–4 minutes each side. Remove to rest.



5. PREPARE THE TOPPINGS

While the skewers cook; slice **cucumber** and thinly slice **lettuce**.



6. FINISH AND SERVE

Divide rice among plate. Add skewers and toppings. Serve with spiced peanut sauce (see notes).

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**

