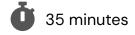


# **Steak Skewers**

# 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.





4/6 servings Beef



Want to add even more flare to this dish! Make coconut rice by adding rice, 400ml

coconut milk, 11/2 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.

65g

TOTAL FAT CARBOHYDRATES

#### FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
THAI TURMERIC SPICE MIX	1 packet	2 packets
BEEF STEAKS	600g	600g + 300g
LEMONGRASS	1	1
RED CHILLI	1	1
GARLIC CLOVE	1	2
PEANUT BUTTER	2 x 20g	4 x 20g
COCONUT MILK	165ml	2 x 165ml
LEBANESE CUCUMBERS	2	3
BABY COS LETTUCE	1	2-pack

#### FROM YOUR PANTRY

oil for cooking, salt, 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.

Serve this dish 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 **600ml 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.

6P - use 900ml water for the rice.



## 4. COOK THE SKEWERS

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



# 2. PREPARE THE SKEWERS

Reserve 3 tsp spice mix for step 3. Mix remaining with 1 tbsp soy sauce, 1 tbsp sweet chilli sauce, and pepper. Cut steak into 2 cm cubes, coat in marinade, then thread onto skewers (see notes).

6P - reserve 1 tbsp spice mix. Use 2 tbsp soy and 2 tbsp sweet chilli sauce.



# **5. PREPARE THE TOPPINGS**

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



## 2. MAKE THE PEANUT SAUCE

Prepare lemongrass (see cover note). Roughly chop chilli and garlic, then use a stick mixer to blend with reserved spice mix, peanut butter, coconut milk, 1 tbsp soy sauce, 1 tbsp sweet chilli, and 2 tbsp water until smooth.

6P - use 2 tbsp soy sauce, 2 tbsp sweet chilli and no water.



# 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 0448 042 515 or send an email to hello@dinnertwist.com.au



