



### Product Spotlight: Lemongrass

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.



## 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



4/6 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 :	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	44g	23g	65g

## 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 medium-high 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**

