



### 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



4 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>
	45g	45g	80g

## FROM YOUR BOX

BASMATI RICE	300g
BEEF STEAK	600g
THAI TURMERIC SPICE MIX	1 packet
LEMONGRASS	1 stem
RED CHILLI	1
GARLIC	1 clove
PEANUT BUTTER	2 packets
COCONUT MILK	165ml
LEBANESE CUCUMBERS	2
BABY COS LETTUCE	1

## 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.

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 **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.



### 2. PREPARE THE SKEWERS

Reserve **3 tsp spice mix** for step 3 and add remaining to a bowl along with **1 tbsp soy sauce, 1 tbsp 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).



### 2. 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, 1 tbsp soy sauce, 1 tbsp sweet chilli** and **2 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 **cucumbers** 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**

