S

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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

Thai-spiced beef skewers, charred on the BBQ and served over fragrant basmati rice with crisp cucumber, shredded lettuce and a rich lemongrass peanut sauce.

35 minutes | 4/6 servings | Beef

Coconut Rice!

Want to add even more flair to this dish? Make coconut rice by swapping some of the cooking water in step 1 for coconut milk, keeping the same total liquid, and adding a pinch of salt. Cover, bring to a boil, then reduce to the lowest heat for 10-15 minutes. Remove from heat and stand for 5 minutes.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	39g/42g	23g/29g	70g

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	400ml
LEBANESE CUCUMBERS	2	3
BABY COS LETTUCE	1	2

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.

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.



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.



3. 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 sauce** and **2 tbsp water** until smooth.

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



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 shred **lettuce**.



6. FINISH AND SERVE

Divide **rice** among plates. 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**