



### Product Spotlight: Lemongrass

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



## Slow Cook Beef Massaman Curry

Tender pieces of beef, slow cooked in a mild coconut Massaman curry with lemongrass served over basmati rice and finished with fresh coriander.



15 minutes + 4 hours slow cook



4 servings



Beef

### Add a little extra!

*You can add kaffir lime leaves to the slow cook if you have some! This curry is also delicious garnished with fresh red chilli and chopped roasted peanuts.*

## FROM YOUR BOX

MEDIUM POTATOES	2
BROWN ONION	1
TOMATOES	2
CARROT	1
DICED BEEF CHUCK STEAK	400g
MASSAMAN CURRY PASTE	1 sachet
COCONUT MILK	400ml
LEMONGRASS STALK	1
BASMATI RICE	150g
CORIANDER	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

large frypan, slow cooker, saucepan

## NOTES

You can set the cooker to a low heat and cook for 5–6 hours instead.

You can season the beef with soy sauce or fish sauce if preferred!



### 1. PREPARE THE VEGETABLES

Roughly dice potatoes, onion and tomatoes. Slice carrot. Add all to slow cooker.



### 2. BROWN THE BEEF

Heat a frypan over medium–high heat with **oil**. Season beef with **salt and pepper**. Cook in pan for 2–3 minutes until browned. Add to slow cooker.



### 3. SIMMER THE SLOW COOK

Stir through curry paste and coconut milk. Bash the lemongrass stalk in several places (see product spotlight) and tuck into beef and vegetables. Simmer on high heat for 3–4 hours until beef is tender.



### 4. COOK THE RICE

Place rice in a saucepan and cover with 1.5 x amount of water. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 5. FINISH AND SERVE

Season beef with **salt and pepper** (see notes). Serve with rice and garnish with chopped coriander.

**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](mailto:hello@dinnertwist.com.au)

