




Product Spotlight: Desiccated Coconut


Desiccated coconut is dried, shredded coconut. It contains no cholesterol or trans fats while being rich in a number of essential nutrients including dietary fibre, manganese, copper and selenium.



2 Tempeh Rendang Curry

A flavourful coconut curry with hints of ginger and kaffir lime, served with fragrant red rice and fresh cucumber on the side.

 30 minutes

 2 servings

 Plant-Based

3 August 2020

Spice it up!

Add some chopped lemongrass, garlic or 1/2 tsp ground chilli to the paste for extra flavour. Garnish with spring onions, fresh coriander or chopped roasted peanuts if you have some.

Per serve: **PROTEIN** 29g **TOTAL FAT** 58g **CARBOHYDRATES** 92g

FROM YOUR BOX

RED RICE	150g
RED ONION	1/2 *
GINGER	40g
KAFFIR LIME LEAVES	1
ZUCCHINI	1/2 *
CARROT	1
SEASONED TEMPEH	1 packet
COCONUT MILK	165ml
DESICCATED COCONUT	1 packet (30g)
CONTINENTAL CUCUMBER	1/3 *
LEMON	1/2 *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, soy sauce (or tamari), ground turmeric, salt and pepper

KEY UTENSILS

large frypan with lid, saucepan, stick mixer or blender, small frypan

NOTES

Use melted coconut oil or a neutral flavoured oil in the paste if you can.

Watch the coconut carefully and remove from heat as it starts to colour. It will continue cooking in the pan.

If you prefer a looser curry, stir in more water and season with salt and pepper to taste.



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to the boil and simmer for 15–20 minutes, or until tender. Drain and rinse.



2. BLEND THE PASTE

Roughly chop onion, peel and grate ginger. Slice lime leaves. Blend together with **1 tbsp soy sauce**, **2 tsp turmeric** and **2 tbsp oil** (see notes) using a stick mixer or blender.



3. SAUTÉ THE PASTE

Heat a frypan over medium heat. Add paste and cook for 3–4 minutes until fragrant.



4. SIMMER THE CURRY

Slice zucchini and carrot into crescents and roughly chop tempeh. Add to pan as you go. Pour in coconut milk and **1/3 cup water**. Increase heat to medium-high, cover and simmer for 10 minutes.



5. TOAST THE COCONUT

Meanwhile, toast desiccated coconut in a dry frypan over medium heat for 1–2 minutes until golden (see notes). Remove from heat.

Slice cucumber into rounds.



6. FINISH AND PLATE

Stir toasted coconut through curry (see notes). Squeeze in lemon juice and season with **salt and pepper**. Divide rice, tempeh curry and sliced cucumber among plates.

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

