

X4



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Thai Beef Curry

with Rice

A fragrant Massaman beef meatball curry with vegetables, simmered in coconut milk and served with rice.



35 minutes



4 servings



Beef

FROM YOUR BOX

BASMATI RICE	300g
BEEF MINCE	500g
BROWN ONION	1
TOMATOES	2
KAFFIR LIME LEAVES	4
MEDIUM POTATOES	2
CARROTS	2
MASSAMAN CURRY PASTE	1 sachet
COCONUT MILK	165ml

FROM YOUR PANTRY

oil for cooking, salt and pepper

NOTES

Use a frypan with lid to cook this dish.

You can enhance the aromatics of this curry by adding a bruised lemongrass stalk or ginger slices to the curry as it simmers.

Add some green beans or frozen green peas to the curry if you want more vegetables.

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. COOK THE MEATBALLS

Season **beef mince** with **salt and pepper** (see tip). Roll into 1 tbsp size balls. Heat a large pan (see notes) over medium-high heat with **oil**. Cook for 5 minutes turning until browned. Remove to a plate and keep pan on heat.

TIP *You can add crushed garlic or grated ginger to the beef mixture for extra flavour. If you prefer to not make meatballs, add the beef mince into pan without shaping. Use coconut oil for extra fragrance.*

3. SAUTÉ THE AROMATICS

Dice and add **onion** and **tomatoes**. Crush and stir in **kaffir lime leaves** (reserve one for garnish). Cook for 2 minutes until fragrant (see notes).

4. SIMMER THE CURRY

Dice **potatoes** and **carrots** (2–3cm). Add to pan along with **curry paste**, **coconut milk** and **1/3 cup water**. Cover and simmer for 12 minutes or until vegetables are tender. Return meatballs to curry and simmer for 5 minutes until cooked through.

TIP *Add extra coconut milk instead of water if you want a creamier curry. You can season the curry with soy sauce or fish sauce if needed.*

4. FINISH AND SERVE

Finely slice kaffir lime leaf and use to garnish. Serve curry with rice.

TIP *You can garnish this dish with fresh coriander, toasted coconut or chopped peanuts.*

This recipe has simplified instructions to help lower your meal cost.