



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



4/6 servings



Beef

## FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
BEEF MINCE	500g	500g + 250g
BROWN ONION	1	1
TOMATOES	2	3
KAFFIR LIME LEAVES	4	4
MEDIUM POTATOES	2	3
CARROTS	2	3
MASSAMAN CURRY PASTE	1 sachet	2 sachets
COCONUT MILK	165ml	2 x 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.

\*Kaffir lime leaves are packed loose in your box.

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

## 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 – cover rice with 900ml water.**

## 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** *Add crushed garlic or grated ginger for extra flavour. For ease, cook beef mince without shaping into meatballs. Use coconut oil for added 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.

**6P – add 1/2 cup water.**

**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.*

## 5. FINISH AND SERVE

Finely slice reserved **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.*