

BEEF RENDANG



Serves 4



Prep Time 10 minutes



Cook Time 1 ½ - 2 hours



INGREDIENTS

- 1 Tbsp oil
- 2 medium onions, chopped
- 3 cloves garlic, crushed
- 1 tsp minced fresh ginger
- 1-2 red chillies, deseeded and finely chopped
- 2 tsp **Gregg's Lemongrass Powder**
- 1 tsp **Gregg's Ground Cumin**
- 1 tsp **Gregg's Ground Turmeric**

METHOD

1. Heat oil in a lidded pan. Add onions, garlic, ginger and chilli and cook over a low heat until onions soften. Add **Gregg's Lemongrass Powder**, **Gregg's Ground Cumin**, **Gregg's Ground Turmeric** and salt. Stir and cook a further minute.
2. Add beef and mix to coat the meat in the spices. Pour over coconut milk. Stir. Cover and simmer for 1 ½ hours or until meat is tender. Remove lid and increase

- ½ tsp salt
- 500g stewing beef, cut into 1.5cm pieces
- 400ml can coconut milk

heat to reduce sauce until it is thick and just coats the meat. Serve with rice and steamed green beans.

TIPS

- This recipe has a mild chilli spice heat. To increase the chilli heat add ½-1 tsp **Gregg's Ground Chilli** with the other spices.
- Use blade or chuck steak for this recipe.