

STEIN'S AT HOME

The Beef Rendang Menu



Vietnamese Poached
Chicken Salad



Beef
Rendang



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Vietnamese Poached Chicken Salad

with mint and coriander

Ingredients:

Poached chicken breast | Vietnamese dressing | Toasted sesame seeds
Peanuts | Mint leaves | Coriander | Cucumber | Spring onions

Cooking Instructions:

Peel the **cucumber**, cut in half lengthways and scoop out the seeds with a teaspoon. Cut the flesh into 5cm long matchsticks and add to a large bowl.

Crush the **peanuts** in the bag with a rolling pin and set aside until serving.

Cut half of the **spring onions** on an angle, about 2cm long (keep the other spring onions for your main course) and mix with the **cucumber**.

Chop a handful of **mint leaves** and a handful of **coriander** and toss together with the **cucumber** and **spring onions**.

Cut the **poached chicken breast** into long, chunky strips and add to the salad before pouring over the pot of **Vietnamese dressing**.

Give the salad a good stir and serve on two plates – scattering each with **peanuts** and **sesame seeds**.



What appeals to me about this salad is the combination of lightly poached chicken, spring onions and herbs with roasted chopped nuts and sesame seeds, and the slightly gloopy fish sauce, lime juice and chilli dressing.

Beef Rendang

with basmati rice and a green bean and grated coconut salad with crisp fried shallots

Ingredients:

Beef rendang | Basmati rice | Green beans | Shredded coconut
Fried shallots | Indonesian salad dressing | Spring onions

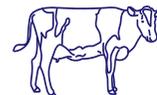
Cooking Instructions:

Pour the **beef rendang** into a heavy based pan and warm gently on a hob until meat is warmed through.

Mix the **green beans, shredded coconut, fried shallots** and **Indonesian salad dressing** in a bowl. Chop the **spring onions**.

Heat the **rice** in the microwave on full power for 2 minutes or simply boil in the bag for 5 minutes.

Remove the **beef rendang** from the heat and sprinkle with chopped **spring onions** before serving with the **rice** and **green bean salad**.



There's nothing quite like a rendang: hot and spicy but rich in coconut with a delightful sweet-and-sourness from tamarind and palm sugar.

View the full list of ingredients and allergens online at rickstein.com

Made in an environment handling: **CELERY, CEREALS CONTAINING GLUTEN** (such as barley and oats), **CRUSTACEANS** (such as prawns, crabs and lobsters), **EGGS, FISH, MILK, MOLLUSCS** (such as mussels and oysters), **MUSTARD, PEANUTS, SESAME, SOYBEANS, SULPHUR DIOXIDE AND SULPHITES, NUTS**

Please **refrigerate items** after opening your box.
Box contains **gel packs** which are designed to keep the food cool, please dispose of these.
Occasionally we may need to substitute products if we're unable to source from our suppliers.