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## Beef, Lamb or Chicken Rendang

Origin: Singapore

Heat: 

Serves: 3 - 4

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### Ingredients:

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|----------|--|
| 500g     | Braised beef, oxtail, lamb or chicken legs, de-boned, cut into cubes |
| 1 packet | At-Sunrice Indonesian Rendang Spice Mix                              |
| 1        | Kaffir lime leaf (optional)  |
| 2 cups   | Coconut milk   |

### Method:

1. Heat oil in wok, add spice mix and stir fry until fragrant.
2. Add kaffir lime leaf and beef, lamb or chicken cubes, stir fry for 2 minutes
3. Add 1 cup coconut milk and simmer for 30 minutes (15 minutes for chicken)
4. Add second cup of coconut milk and simmer for another 20 minutes. By now the sauce should be thick, coating the meat well.
5. Serve hot with steamed rice.

### Herbs & Spices used in this recipe:

Chilli  
Galangal  
Ginger  
Kaffir lime  
Lemongrass