|  |  |  |
| --- | --- | --- |
|  | **Ingredients** | **Steps** |
| ***Tikka Masala chicken drumsticks with pineapple and coconut rice*** | * 8 chicken drumsticks * 255g Street Kitchen Kashmiri Tikka Masala kit * 2 tablespoons vegetable oil * 1 cup basmati rice * 225g can pineapple pieces in juice * 1/3 cup toasted shredded coconut * 2 long green chillies, deseeded, thinly sliced * Coriander sprigs, to serve * Extra sliced green chillies, to serve * Fresh limes, halved, to serve | * Combine chicken drumsticks and garlic & ginger paste from kit in a large bowl * Heat oil in a large non-stick frying pan over medium heat. Add Tikka spice mix and cook for 1 minute. Add chicken drumsticks and cook for 8 minutes or until browned on all sides. Pour sauce over chicken with ½ cup water. Bring to the boil, reduce heat, cover and cook for 15 minutes or until cooked through * Meanwhile, rinse rice until water runs clear. Place into a saucepan. Drain pineapple reserving juice. Set pineapple pieces aside. Add reserved pineapple juice and 1 2/3 cups of water to the rice. Place over a high heat and bring to the boil. Simmer until craters form in rice. Reduce heat to low, cover and cook for 3 minutes. Remove pan from heat and stand for 5 minutes. Fluff rice with a fork. Stir through toasted coconut, sliced green chilli and reserved pineapple. Season with salt and white pepper. Serve garnished with cilantro, extra sliced chillies and lime halves |
| ***Korean BBQ beef bowl with kimchi and fried egg*** | * 650g scotch fillet steak * 1 tablespoon vegetable oil * Street Kitchen Korean Bulgogi beef kit * 1 red capsicum, cut into thin strips * 4 eggs * Steamed long-grain brown rice, to serve * Extra sliced green onions, to serve * Kimchi, to serve | * Thinly slice steak diagonally. Heat half the oil in a wok or frying pan over high heat. Cook steak in batches for 2 minutes or until browned. Add ginger & garlic sachet to steak and stir to coat * Add capsicum and scallions to steak and stir until combined. Cook for 2 minutes or until vegetables are just softened. Stir through sauce and cook for 2 minutes or until hot * Heat remaining oil in a frying pan over medium heat. Fry eggs for 3 minutes or until egg whites are cooked through. Spoon rice onto serving plates. Top with steak and vegetable mixture. Sprinkle with sesame seeds and extra scallion. Place an egg on top of beef and serve with kimchi |
| ***Nasi Goreng Tray Bake*** | * 2 tablespoons vegetable oil * 500g chicken thigh fillet, cut into 4cm pieces * 1 brown onion, halve lengthways, thinly sliced * 2 garlic cloves, crushed * 2 tablespoons kecap manis (sweet soy sauce) * 1 tablespoon salt-reduced soy sauce * 1 tablespoon sweet chilli sauce * 1 teaspoon sambal oelek * 2 cups long-grain rice * 4 cups (1l) chicken stock * 12 medium green prawns, peeled, deveined * 4 eggs * 2 green onions, thinly sliced * 1 large Lebanese cucumber, thinly sliced diagonally * 250g cherry tomatoes, halved * 2 tablespoons roasted peanuts, roughly chopped * Coriander sprigs, to serve | * Preheat oven to 180°C. Heat oil in a large frying pan over a medium heat. Add chicken and cook for 10 minutes or until well browned. Add onion and garlic and cook for 3 minutes or until softened. Add kecap manis, soy, chilli sauce, sambal oelek and rice. Stir until well combined. Pour in stock and bring to the boil * Remove from heat. Transfer to a roasting dish and cover with foil. Bake for 20 minutes. Add prawns to rice mixture. Make 4 indentations into the rice and break an egg into each indent. Recover with foil and bake for a further 10 minutes or until the egg whites are just cooked. Stand, covered, for 10 minutes. Top with onion, cucumber, tomatoes, peanuts and coriander and serve |