

DINNERLY



Indonesian Beef Satay Bowl with Rice & Pickled Radishes



ca. 20min



2 Servings

Our take on sate babi, a traditional Indonesian dish, is everything you want out of a stacked bowl. Sweet and tangy beef strips, pickled radishes, and crunchy peanuts pile onto fluffy jasmine rice for a satisfying bite. A tart squeeze of lime is the only seasoning needed for this flavorsome bowl of goodness. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 bag radishes
- ½ lb pkg beef strips
- 2 (1.8 oz) kecap manis ^{1,2}
- 1 oz salted peanuts ³
- 1 lime

WHAT YOU NEED

- kosher salt & ground pepper
- distilled white vinegar (or apple cider vinegar)
- sugar
- neutral oil

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Soy (1), Wheat (2), Peanuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 19g, Carbs 95g, Protein 26g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



2. Prep radishes

Quarter **radishes** lengthwise.

In medium microwave-safe bowl, combine **2 tablespoons vinegar**, **1 tablespoon sugar**, **1 teaspoon salt**, and **¼ cup water**.

Microwave until sugar and salt dissolve, about 30 seconds. Add radishes and set aside.



3. Brown beef

Pat **beef** dry; in a medium bowl, toss with **salt**, **pepper**, and **half of the kecap manis**.

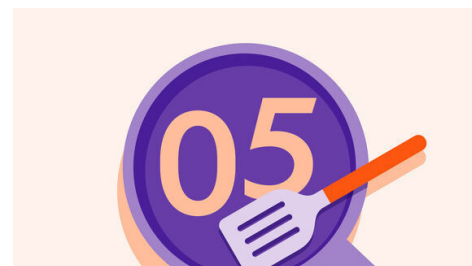
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add beef; cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until beef is cooked through, 2–3 minutes. Toss with **remaining kecap manis**. Season with **salt** and **pepper**.



4. Prep toppings

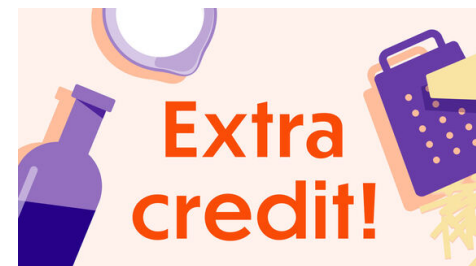
Using a mallet or rolling pin, crush **peanuts** in bag.

Cut **lime** into wedges.



5. Finish & serve

Serve **beef** over **rice** with **pickled radishes** alongside. Garnish with **peanuts** and **cilantro**. Serve with **lime wedges** alongside for squeezing over top. Enjoy!



6. Bring the heat!

Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes.