



bit spicy

# Indonesian Sulawesi curry with meatballs

This Indonesian meatball curry is another way of using our [Sulawesi](#) blend. If you love meatballs (we do!) or just want a more economical meat dish, then give this a go! **serves 4-6**

- 1 carton Indonesian [Sulawesi](#) spice
  - 300ml [secret sauce](#)
  - 2 tbsp vegetable oil
  - 750g minced beef
  - salt and pepper
  - handful fresh coriander, finely chopped
  - 1 can coconut milk
  - 1 stalk lemongrass, bashed with the side of a knife blade and cut into several pieces
  - finely chopped fresh chillies to taste
  - 3 tbsp soy sauce
  - 150g green beans, cut in half
1. Make the meatballs by combining the beef, coriander, salt and pepper and form into about 20 balls. Set a side to chill.
  2. Heat the oil in a large pan or wok and gently fry the spices and optional chillies until fragrant.
  3. Add the 'secret sauce', coconut milk, lemongrass and soy sauce, bring to the boil and simmer uncovered for about half an hour.
  4. Fry the meatballs in another pan, using a little more oil if necessary, until browned all over.
  5. Add them to the sauce and cook for at least another half hour, or as long as you like.
  6. Add the beans about 10 minutes before serving.
  7. Serve with rice and extra coriander.