

Red Curry Beef

Printed from Beef Recipes at <http://www.beefrecipes.us/>

A wonderful Indian inspired dish that is the perfect weeknight meal. this Red Curry Beef takes only minutes to prepare, and the hearty, spicy flavors are a wonderful way to liven up any evening. Serve over white rice and enjoy the zesty flavors of red curry and fish sauce in this delicate and aromatic beef dish.

Ingredients:

2 ½ lb of beef steak, cut into strips.
3 ½ c. coconut milk
1 (12 oz) can baby corn, drained
¾ c. sugar snap peas
½ c. fish sauce
1 Tbsp red curry paste
1 Tbsp lemon zest
2 tsp sugar
1 tsp chili sauce
Freshly chopped basil, to garnish

Directions:

1. In large saucepan combine coconut milk and red curry paste. Add beef and simmer 5 minutes.
2. Add fish sauce, lemon zest, sugar and curry paste. Stir to combine. Add peas and gently stir. Cover and simmer for 10-15 minutes or until beef is cooked through and liquid has reduced to desired consistency.
3. Serve over rice and garnish with basil.

Author: Catherine Herzog