

# Red Curry w. Beef



## Ingredients:

1 lb Beef, sliced thinly  
2 tbsp red Curry Paste (adjust for spice level)  
1 (13.5 oz can) Coconut Milk  
1 cup Water or Vegetable Broth  
2 tbsp Fish Sauce  
1 tbsp brown Sugar  
2-3 Kaffir Lime Leaves, torn  
1 red Bell Pepper, thinly sliced  
1 Zucchini, thinly sliced  
½ cup Bamboo Shoots (optional)  
½ cup Thai Basil Leaves  
1 tbsp Vegetable Oil

## Instructions:

Heat oil in a large pan over medium heat.  
Add red curry paste and cook for 1-2 minutes, stirring to release the fragrance.  
Add beef and cook until browned.  
Pour in coconut milk and water or broth, and bring to a simmer.  
Add fish sauce, sugar, lime leaves, red bell pepper, zucchini, and bamboo shoots.  
Simmer for 10-15 minutes until vegetables are tender.  
Add Thai basil leaves right before serving.  
Serve with Jasmine Rice and Stir Fry.