

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.