



Quick Massaman Beef Curry

with Fragrant Lime Rice



20-30min



4 Portions

Possibly the most popular Thai curry on take-away menus, however our speedy version is just as delicious as any store-bought version. Simply flash fry the beef strips and whip up a rich and creamy coconut sauce. Pop the beef and crunchy peanuts back into the pan and you have a sensational curry in just minutes.

What we send

- chat potatoes
- coriander
- Massaman Curry Paste ²
- lime
- salted peanuts ⁵
- green beans
- fish sauce ⁴
- coconut milk
- beef stir-fry strips
- jasmine rice

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- salt and pepper
- vegetable oil
- water

Utensils

Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

Our recipes now come in two sizes: 2P = 2 portions | 4P = 4 portions.

Allergens

Shellfish (2), Fish (4), Peanuts (5). May contain traces of other allergens.

Nutrition per serving

Energy 795.0kcal, Fat 31.1g, Proteins 41.8g, Carbs 82.9g



1. Prepare ingredients

Rinse **rice** well under water. Peel the **potatoes** and cut into 2.5cm chunks. Coarsely chop the **coriander**. Finely grate the zest and juice the **lime** (use half for 2P** see cooking tip). Cut the **beans** into 2cm pieces. Cut any thicker **beef strips** in half.



2. Cook rice

Place the **rice** in a small saucepan with 450ml of the **water** and cover with a lid. Bring to a simmer over medium heat, then reduce heat to low and cook covered, for 12 mins or until tender and water has absorbed. Turn off heat and leave covered for at least 5 mins.



3. Brown beef

Meanwhile, heat the **oil** in a wok or deep frypan over medium-high heat. Stir-fry the **beef** for 3-4 mins until browned and season with **salt**. Using a slotted spoon, remove **beef** from wok and set aside.



4. Make curry

Reduce the heat to medium and stir in the **curry paste** and **sugar**. Cook for 1 min, stirring, then pour in the **coconut milk** and the remaining **water**, and bring to a simmer.



5. Add vegetables

Add the **potatoes** to the pan. Cover and simmer for 8-10 mins until almost tender. Add the **beans**, **fish sauce** and **lime juice**, return the **beef** to the pan and cook for a further 2 mins or until the **potatoes** and **beans** are tender. Season to taste with **salt**.



6. Get ready to serve

Fluff the **rice** with a fork and mix through the **zest**. Divide the **rice** and **curry** among bowls, then scatter with **coriander** and **peanuts** to serve.