



Beef Green Curry Stir-Fry

with Greens and Jasmine Rice



20-30min



4 Portions

By using curry paste as a stir-fry sauce, you can recreate the rich flavour of your favourite curry without the heavy coconut cream soup. This family-friendly meal follows in the footsteps of Thai pad ped with fragrant green curry paste and fresh kaffir lime leaves for extra aroma. Simply toss in a hot wok with quick-cook beef mince, bok choy and snow peas for a speedy, wholesome weeknight dinn...

What we send

- coriander, kaffir lime leaves
- green beans
- green curry paste ⁶
- jasmine rice
- beef mince
- pak choy
- coconut milk

What you'll require

- caster sugar
- soy sauce ⁶
- water

Utensils

- medium saucepan with lid
- wok or deep frypan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 745kcal, Fat 33.1g, Carbs 65.1g, Proteins 43.5g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and the water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



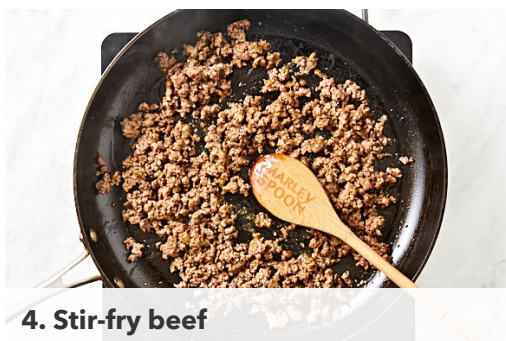
2. Prepare vegetables

Meanwhile, trim the **beans**, then halve on an angle. Trim and coarsely chop the **pak choy**.



3. Chop herbs

Finely chop the **coriander**, including the stems. Remove and discard the centre stems from the **kaffir lime leaves** and finely shred.



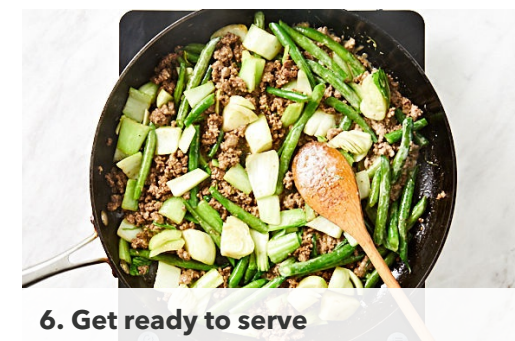
4. Stir-fry beef

Heat **2 tbs grapeseed oil** in a large deep frypan or wok over medium-high heat. Stir-fry the **beef** and **2 tbs curry paste** (any remaining paste won't be used in this dish) for 3 mins or until the beef is browned.



5. Stir-fry vegetables

Add the **beans, pak choy, kaffir lime leaf, 1 tbs soy sauce** and **1 tsp sugar** and stir-fry for 1 min or until the vegetables start to soften.



6. Get ready to serve

Add the **coconut milk** and cook for 2 mins or until heated through and the vegetables are tender. Divide the **rice** and **stir-fry** among bowls and scatter with the **coriander** to serve.