

MARLEY SPOON



Thai Yellow Beef Curry

with Steamed Ginger Rice



20-30min



2 Portions

What we send

• 6

What you'll require

- neutral-flavoured oil
- soy sauce ⁶
- sugar
- water

Utensils

- fine grater
- medium deep frypan or saucepan with lid
- small saucepan with lid

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 870kcal, Fat 33.9g, Carbs 84.7g, Proteins 51.6g



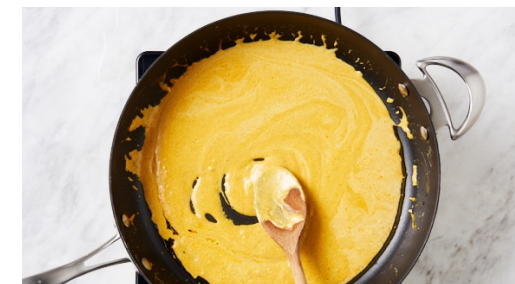
1. Grate ginger

Read through the recipe. Peel and finely grate the **ginger**. Rinse the **rice** until the water runs clear.



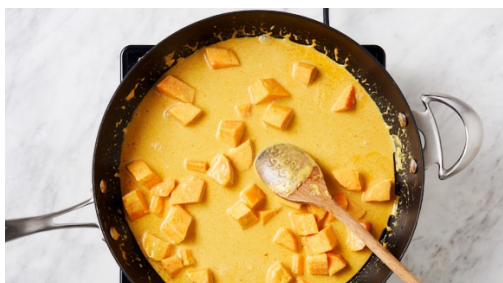
2. Cook rice

Heat **2 tsp oil** in a small saucepan. Cook **half the ginger** for 1 min or until fragrant. Add the **rice** and **250ml (1 cup) water**, stir to combine, then cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



3. Start curry

Heat **2 tsp oil** in a medium deep frypan over medium-high heat. Add the **curry paste**, **coconut milk** and **remaining ginger** and bring to a simmer. Reduce the heat to low and cook for 3 mins to develop flavour.



4. Cook sweet potato

Meanwhile, peel the **sweet potato** and cut into 1.5cm chunks. Add the sweet potato and **125ml (½ cup) water** to the curry and bring to a simmer. Cook, covered, for 10 mins or until the sweet potato is almost tender and the sauce is slightly reduced.



5. Prepare snowpeas

Meanwhile, trim the stems from the **snow peas**, removing the strings from one side. Separate the **beef stir-fry**.



6. Finish curry

Add the **beef** and **snow peas** to the curry and cook for 3 mins, stirring occasionally, or until the sweet potato is tender and the beef is cooked. Remove from the heat and stir in **½ tsp sugar** and **1 tsp soy sauce**. Divide the **rice** and **curry** among bowls to serve.