



Thai Green Beef Curry

with Pak Choy and Green Beans



20-30min



2 Portions

FAST

No one, but no one makes a curry like the Thais. Aromatic, full-flavoured, creamy and fresh, green curry in particular is a universal favourite. Here, its unmistakable flavours weave their magic around tender beef, crunchy greens, coriander and, of course, fluffy jasmine rice.

What we send

- 150g jasmine rice
- 1 bunch pak choy
- 150g green beans
- coriander
- kaffir lime leave
- beef stir-fry
- 20g green curry paste
- 200ml coconut milk
- 1 tbs fish sauce⁴

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

What you'll require

- water
- neutral-flavoured oil
- soy sauce⁶
- sugar
- white vinegar

Utensils

- small saucepan with lid
- large frypan

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

Cooking tip

The green curry paste is spicy, use less if preferred.

Allergens

Fish (4), Soy (6). May contain traces of other allergens.

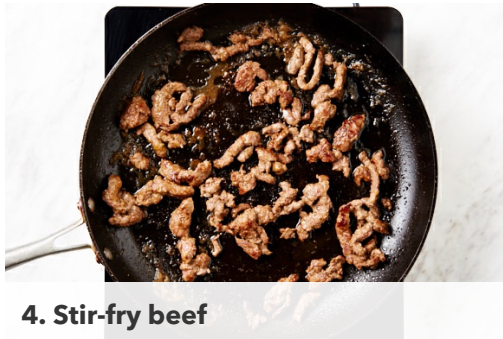
Nutrition per serving

Energy 770kcal, Fat 32.1g, Carbs 65.2g, Proteins 51.6g



1. Cook rice

Read through the recipe. Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) 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 is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



4. Stir-fry beef

Separate the **beef stir-fry**. Heat **1 tbs oil** in a large frypan over high heat. Stir-fry the beef and **curry paste** (see cooking tip) for 3 mins or until the beef is browned.



2. Prepare vegetables

Meanwhile, trim and coarsely chop the **pak choy**. Trim the **beans** and cut into thirds.



5. Add vegetables

Add the **beans, lime leaves, 2 tsp soy sauce** and **1/2 tsp sugar** and stir-fry for 2 mins or until the beans are just starting to soften. Add the **pak choy** and stir-fry for 1 min or until wilted.



3. Prepare herbs

Reserve a few **coriander** sprigs for serving then finely chop the remaining coriander, including the stems. Separate the **kaffir lime leaves**, remove the central veins and very finely shred the leaves.



6. Get ready to serve

Add the **coconut milk, 2 tsp fish sauce*** and **1/2 tsp white vinegar** and bring to the boil. Cook, stirring, for 1 min or until the beef and vegetables are coated. Remove from the heat and stir in the **coriander**. Divide the **rice** and **curry** among bowls. Scatter over the **coriander sprigs** to serve.