

Thai Green Beef Curry

with Pak Choy and Green Beans



20-30min



4 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

- 300g jasmine rice
- 2 bunches pak choy
- 300g green beans
- coriander
- kaffir lime leaves
- beef stir-fry
- green curry paste ⁶
- 400ml coconut milk
- 1 tbs fish sauce ⁴

What you'll require

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

Utensils

- medium saucepan with lid
- large deep 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 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 is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



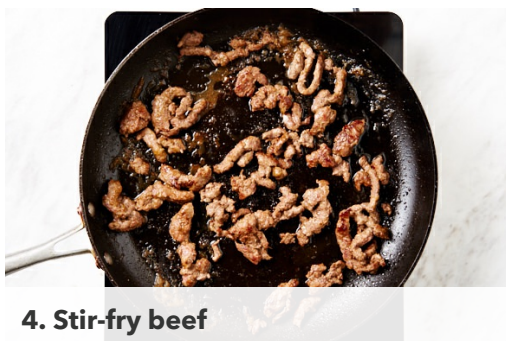
2. Prepare vegetables

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



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.



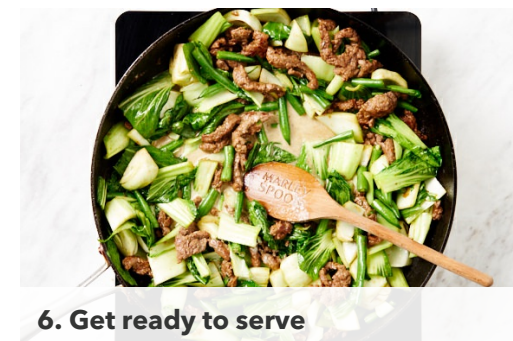
4. Stir-fry beef

Separate the **beef stir-fry**. Heat **2 tbs oil** in a large deep frypan over high heat. Stir-fry the beef and **curry paste** (see cooking tip), in two batches, for 3 mins or until the beef is browned.



5. Add vegetables

Add the **beans, lime leaves, 1 tbs soy sauce** and **1 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.



6. Get ready to serve

Add the **coconut milk, fish sauce** and **1 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.