



## Thai Red Beef Stir-Fry Curry

*This is a quick and easy recipe that stands apart from the other slow-cooked winter curries in this chapter, but it is big on taste and provides instant warmth. It's ideal for those laid-back wintery days when I really don't want to disturb my lazy spell or my binge-watching addiction to a series on Netflix! I need only spend 20–30 minutes in the kitchen to rustle up this little bowl of comfort. It's super simple, no fuss and packed with flavour. I've paired my shop-bought red curry paste with a few other Thai ingredients to create a richer depth of flavour required for a winter curry. I love having this curry with noodles, but for added warmth and comfort, spoon it over a bowl of piping hot, sticky steamed rice, grab your chopsticks and get back to Netflix, your couch and a crackling fire!* **SERVES 4**

- 2 Tbsp (30 ml) peanut, coconut or canola oil
- 750 g fillet steak, thinly sliced into strips (use 1 tsp [5 ml] tenderiser and massage it into the beef strips)
- 2 Tbsp (30 ml) garlic and ginger paste
- $\frac{1}{4}$  C (60 ml) Thai red curry paste
- 2 small red onions or shallots, peeled and quartered
- 1 medium-size red pepper, seeded and portioned the same size as the onions
- $\frac{1}{2}$  stalk lemongrass, grind until it forms a very soft and fluffy texture – this takes just a few seconds in a spice grinder or blender.
- 2–3 Thai lime leaves
- 1 medium-size marrow or 4 baby marrows, cubed
- 1 C (250 ml) sugar snap/snow peas, very roughly chopped
- 1 small bunch Thai asparagus, cut into 3 cm lengths (optional)
- 1 tsp (5 ml) fish sauce
- Juice of 1 lime
- Salt to taste
- 1 C (250 ml) coconut cream

- 1 can (400 ml) coconut milk
  - Sliced red chillies and/or fresh coriander leaves, for garnishing
1. Heat the oil in a wok or large saucepan on medium to high heat.
  2. Add the beef and stir-fry for 3 minutes, then remove from the wok and set aside on a plate.
  3. Add the garlic, ginger and curry pastes to the wok and stir until the curry paste has rendered and all the ingredients are well incorporated. This takes 3–5 minutes.
  4. Add the onions or shallots, red pepper, ground lemongrass and Thai lime leaves.
  5. Keep on stirring the ingredients and then add the marrow, peas and asparagus (if using).
  6. Add the fish sauce and lime juice and cook for another 1–2 minutes. Season with salt.
  7. Return the beef strips to the wok and give this a good stir. Add both the coconut milk and cream, adjust the heat to high and cook for another 3 minutes or until the sauce is lush.
  8. Garnish with slices of red chilli and/or coriander leaves and serve with noodles or steamed white jasmine rice.

**TIP:** *The secret to a good stir-fried curry is the quality and cut of the beef. Most tender beef cuts, such as sirloin, ribeye, top loin (strip) and tenderloin are ideal. I've used thinly sliced fillet steak, dusted lightly with a powdered tenderiser, which assists with the beef absorbing more curry flavour.*