

# Red Curry Beef

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*A wonderful Indian inspired dish that is the perfect weeknight meal. this Red Curry Beef takes only minutes to prepare, and the hearty, spicy flavors are a wonderful way to liven up any evening. Serve over white rice and enjoy the zesty flavors of red curry and fish sauce in this delicate and aromatic beef dish.*

## Ingredients:

2 ½ lb of beef steak, cut into strips.  
3 1/2 c. coconut milk  
1 (12 oz) can baby corn, drained  
3/4 c. sugar snap peas  
1/2 c. fish sauce  
1 Tbsp red curry paste  
1 Tbsp lemon zest  
2 tsp sugar  
1 tsp chili sauce  
Freshly chopped basil, to garnish

## Directions:

1. In large saucepan combine coconut milk and red curry paste. Add beef and simmer 5 minutes.
2. Add fish sauce, lemon zest, sugar and curry paste. Stir to combine. Add peas and gently stir. Cover and simmer for 10-15 minutes or until beef is cooked through and liquid has reduced to desired consistency.
3. Serve over rice and garnish with basil.

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