



## Thai Beef Curry

**Servings:** 4-6

**Prep Time:** 20min

**Cook Time:** 20min

### Ingredients

#### Curry Sauce:

- 1 shallot, chopped, or 1/4c chopped red onion
- 5 cloves garlic
- 1 stalk lemongrass (fresh, finely sliced, or 2-3 tablespoons frozen prepared lemongrass)
- 1 piece galangal (thumb-size or fresh ginger, sliced)
- 3 tablespoons fish sauce
- 1+1/2 teaspoons shrimp paste
- 2 tablespoons ketchup (or 2 tablespoons tomato paste/puree + 1/4 teaspoon sugar)
- 1 tablespoon coriander (ground)
- 3 teaspoons cumin (ground)
- 1-2 red chilies (fresh minced, or 1/2 to 1 teaspoon cayenne pepper)

- 2 tablespoons chili powder
- 1 tablespoon sugar (brown)
- 2 tablespoons lime juice
- 2/3 can coconut milk (reserve remaining 1/3 for later)

#### Other Ingredients:

- 2 x (170-227g) 6 to 8-ounce sirloin beef steak (or bison steaks or equivalent, cut into thin strips or small bite-size chunks)
- 3 kaffir lime leaves (or substitute bay leaf)
- 1 cinnamon stick or 1/2 teaspoon cinnamon
- 2c cherry tomatoes or regular tomatoes (diced)
- 1 small zucchini, cut into spears
- Handful of chopped fresh coriander and basil

### Directions

1. Combine all 'Curry Sauce' ingredients together in a food processor or blender, and process until well blended. Set aside.
2. Warm a wok or large frying pan over medium-high heat. Add oil and swirl around to coat, then add onion and garlic. Stir-fry 1 minute, then add the beef and stir-fry 1-2 minutes.

3. Add prepared curry sauce, lime leaves, and cinnamon stick. Stir well and bring to a gentle boil (if it's too thick, add 2-4 tablespoons water or stock).
4. Reduce heat to medium-low, so curry is gently simmering. Cover and simmer 7-8 minutes, stirring occasionally. Add zucchini, remaining tomatoes and whole cumin seed and simmer until everything is well cooked (4-5 more minutes).
5. Reduce heat to low and add the last 1/3 can coconut milk, stirring to incorporate. Taste-test the curry. If not salty or flavourful enough, add a little more fish sauce. If you'd like it sweeter, add a little more sugar, or add more chili if you'd like it spicier. If too salty or too sweet, add a squeeze of lime or lemon juice add more coconut milk if too spicy.
6. Sprinkle over the fresh coriander and basil
7. Serve with plain Thai jasmine rice and enjoy!