

Thai Beef Curry

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

My son and I doctored up a Thai beef curry recipe from a local upscale restaurant using what we had and liked. We were both impressed and will make this again. Serve over cooked rice.

Ingredients

- 1 tablespoon peanut oil - ½ yellow onion
- sliced thin - ½ green bell pepper
- sliced into 1/4-inch strips - ½ red bell pepper
- sliced into 1/4-inch strips - 1 (14 ounce) can coconut milk - 3 tablespoons lime juice - 2 tablespoons fish sauce - 2 tablespoons red curry paste
- or more to taste - 1 tablespoon white sugar - 1 tablespoon soy sauce - 1 tablespoon peanut sauce
- or more to taste (Optional) - 1 teaspoon Worcestershire sauce - ¼ teaspoon ground turmeric - ? teaspoon garlic salt
- or more to taste - ? teaspoon curry powder
- or more to taste - ? teaspoon garam masala
- or more to taste - 2 dashes chile-garlic sauce (such as Sriracha®) - 1 ½ pounds sirloin steak
- cut into strips - ? cup peanuts
- chopped

Instructions

1. Heat peanut oil over medium heat in a large wok until it sizzles. Add onion and green and red bell peppers. Stir-fry until tender
2. 5 to 7 minute. Transfer to a bowl. Pour coconut milk into the wok. Reduce heat to low and simmer 3 to 5 minutes. Add lime juice
3. fish sauce
4. curry paste
5. sugar
6. soy sauce
7. peanut sauce
8. Worcestershire
9. turmeric
10. garlic salt
11. curry powder
12. garam masala
13. and chile-garlic sauce. Stir to combine and adjust to taste. Increase heat to medium; stir steak and vegetable mixture into the wok. Cook until mixture has thickened and reduced and steak is firm and hot in the center
14. about 10 minutes. Remove from heat and top with peanuts. Cook's Note You can use tenderloin steak instead of sirloin
15. and 2 tablespoons peanut butter instead of peanut sauce
16. if desired. Season to taste. The beauty of this is you can you add more spice. I really don't like things too spicy
17. and this was perfect. My daughter made it with shrimp when we told her about it and said it was good
18. too.