

# Thai green curry with beef

Prep time: 30min | cooking time: 25min | serves 2

Jenny Lam's Thai green curry with beef and jasmine rice. Watch the full video for any additional instructions.

## Method

- Cut all vegetables into similar sized pieces.
- Place a deep pan or saucepan on the stove, turn on a medium - high heat and fry off onions, lemongrass stalks and chillies until soft and see through, set aside
- In the same pot, fry your coconut milk until fragrant, thickened and bubbling profusely
- Add curry paste and fry for another couple minutes
- Add root vegetables and add enough stock to just cover the vegetables, bring to the boil before reducing to a simmer with the lid on. Cook for ten minutes until the potatoes are cooked just enough that a fork pierces through it
- Add all remaining vegetables, and more stock if needed to cover all the vegetables. Cook on medium heat uncovered for another 15 minutes or until all vegetables are just cooked
- Season your curry with soy sauce, salt, sugar and pepper, taste and adjust to your liking
- Lastly add beef and coconut milk, once beef is cooked turn off the heat Garnish with fresh basil leaves and more coconut milk

## Ingredients

400ml coconut milk  
AYAM green curry paste  
1 litre vegetable stock  
1 can of baby corn  
1 large brown onion  
1 large sweet potato  
2 royal blue potatoes  
1 zucchini  
1 eggplant  
1 red capsicum  
Chillies  
Small bottle soy sauce  
300g thinly sliced beef (or leave out of vegetarian)  
Sugar  
Lemongrass, lime and lime leaves  
Salt  
Pepper  
Jasmine rice to serve



**Why not DIY green curry paste for added freshness and home-chef satisfaction?**

2 banana shallots  
belachan (shrimp paste)  
spring onions  
bunch of coriander  
lemongrass  
thumb size piece of Galangal  
1 Lime  
thumb size piece of fresh tumeric  
5 garlic cloves  
whole cumin seeds  
whole coriander seeds  
white pepper

Just combine these in a mortar and pestle and grind into a crumbly consistency.