



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

GREEN BEEF CURRY WITH VEGETABLES & RICE NOODLES



PREP
15 min



COOK
30 min



SERVES
4

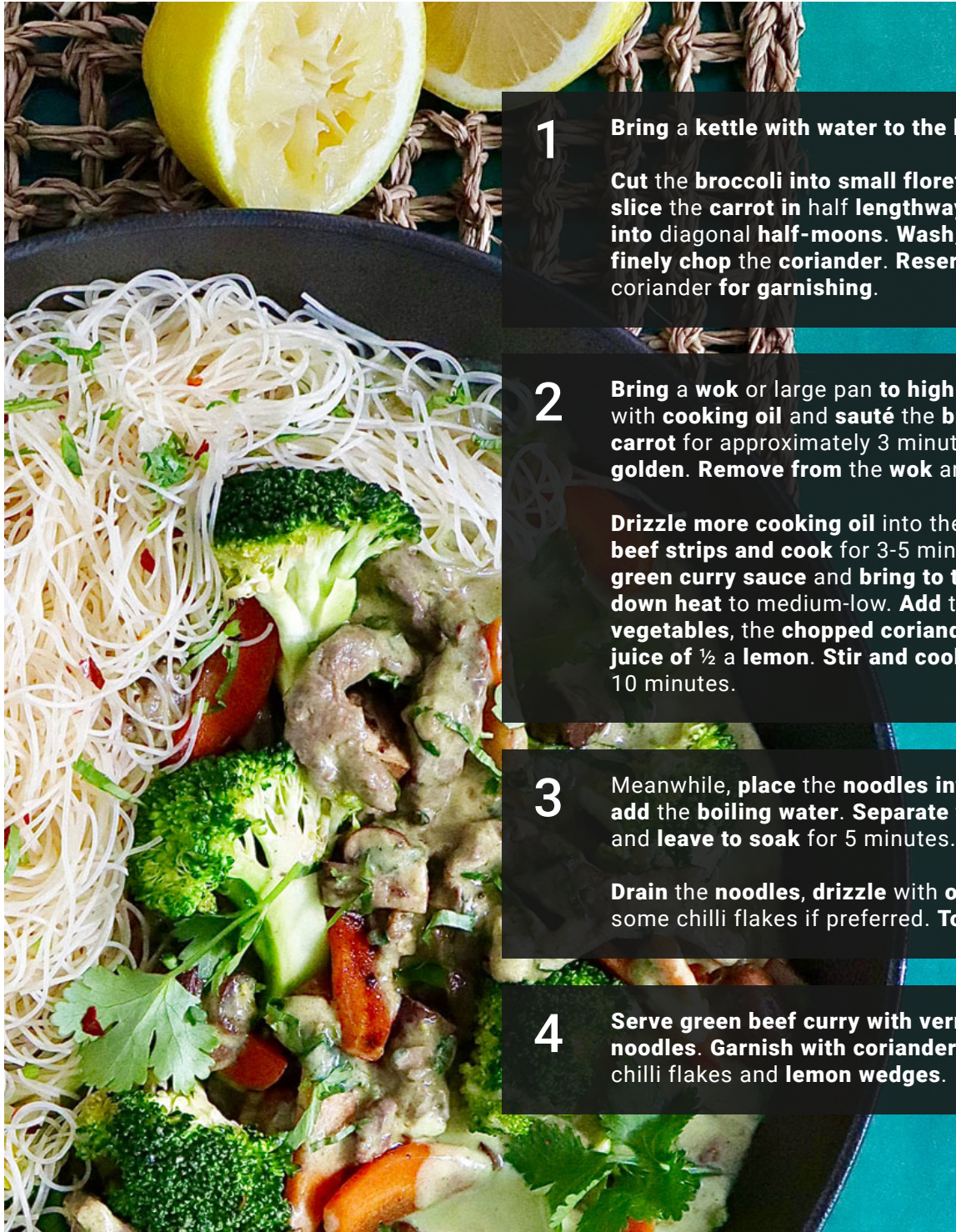
INGREDIENTS:

- > 1 Broccoli Head
- > 1 Carrot
- > ½ Coriander Bunch
- > 500g Asian Stir Fry Beef
- > 570g Green Curry Sauce
- > 250g Vermicelli Noodles
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cooking Oil
- > Sesame Oil (Optional)
- > Soy Sauce (Optional)
- > Chilli Flakes (Optional)

METHOD – GET COOKING!



1 Bring a kettle with water to the boil.

Cut the **broccoli** into small florets. Peel and slice the **carrot** in half lengthways and then into diagonal half-moons. Wash, pick and finely chop the **coriander**. Reserve some coriander for garnishing.

2 Bring a wok or large pan to high heat, drizzle with cooking oil and sauté the broccoli and carrot for approximately 3 minutes until golden. Remove from the wok and set aside.

Drizzle more cooking oil into the wok. Add the beef strips and cook for 3-5 minutes. Add the green curry sauce and bring to the boil. Turn down heat to medium-low. Add the sautéed vegetables, the chopped coriander and the juice of ½ a lemon. Stir and cook further for 10 minutes.

3 Meanwhile, place the noodles into a bowl and add the boiling water. Separate the noodles and leave to soak for 5 minutes.

Drain the noodles, drizzle with oil, sprinkle some chilli flakes if preferred. Toss well.

4 Serve green beef curry with vermicelli noodles. Garnish with coriander leaves, extra chilli flakes and lemon wedges.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- You can garnish noodles with a splash of sesame oil and a touch of soy sauce.
- You can add some fresh chilli, chilli sauce or chilli oil if desired for some extra heat.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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