



READY TO COOK
BY HARRIS FARM

THAI YELLOW BEEF CURRY



PREP
15 min



COOK
25 min



SERVES
4

INGREDIENTS:

- > 1 Shallots Bunch
- > 1 Red Capsicum
- > 1 Yellow Capsicum
- > 2 Broccoli Heads
- > ½ Coriander Bunch
- > 500-800g Beef Rump Steak
- > 250g Vermicelli Noodles
- > 400g Coconut Milk
- > 100g Yellow Curry Paste
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > ½ Tbsp Brown Sugar
- > Black Sesame Seeds
- > Chilli Flakes
- > Salt and Pepper
- > Cooking Oil

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METHOD - GET COOKING!



1 Bring a pot or a kettle of water to a boil. Finely slice the red and yellow capsicums. Wash and cut the shallots into batons and finely slice the green tips. Cut the broccoli into medium-sized florets and finely slice the beef.

2 Heat a wok or large frying pan over high heat, drizzle with cooking oil and add the capsicum. Stir fry for 3 minutes until softened. Remove from the wok and set aside.

3 In the same wok or pan, add more cooking oil and the shallots. Cook for 1 minute, remove from the wok and add the beef strips. Cook for 4 minutes on high heat then remove from the wok. Add some more oil to the wok and add the curry paste. Cook for 1 minute and then add the coconut milk, sugar and chopped coriander. Cook on low heat for 5 minutes.

4 Place the noodles in a bowl. Add boiling water and sit for 5 minutes. Drain and serve on a platter with some chopped coriander, chilli flakes and black sesame seeds. Toss well and set aside.

5 Add all the pre-cooked ingredients and the broccoli to the curry sauce. Bring to a boil and turn down heat to medium. Cook for another 5 minutes until the broccoli is softened. Squeeze the juice of half a lemon over the curry and serve hot with vermicelli noodles. Garnish with sliced shallots, black sesame seeds, and chilli flakes if desired.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

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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