



## Thai Red Beef & Peanut Curry

**Preparation time:** 10 minutes

**Cooking time:** 10 minutes

**Serves** 4

1 tbsp neutral oil, for frying

2 tbsp Thai red curry paste

450g sirloin or rump steak,  
thinly sliced

1 x 400ml tin of coconut milk

2 tbsp unsweetened crunchy  
peanut butter

1 – 2 tsp fish sauce (to taste)

1-1½ tbsp soft brown sugar  
(to taste)

100g green beans, cut in half  
diagonally

40g salted peanuts, roughly  
chopped (optional)

red chilli, finely sliced (optional)

**Delicious served with**  
rice

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The aroma of Thai red curry paste sizzling in hot oil instantly throws me back to childhood. My mother frequently had a pot of curry on the go, usually made with beef, and always served with steamed rice.

However, although Thai curries are a weekly staple, I have a confession to make: I never make my own paste. The truth is, time is short, and there are some fantastic ones available to buy out there. My Thai friends reassure me this is what the busy Bangkokians do, and if it's good enough for them, then I'm happy!

Here I have added peanut butter, taking the curry somewhere towards a mellow massaman via my old friend satay. The fact that it takes less than half an hour to cook makes it all the more delicious.

**Note:** *I use 2 tablespoons of Mae Ploy Thai red curry paste (which is spicier than many others), but if you prefer it on the mild side, then add less. Curry pastes do vary in heat, so taste and tweak as necessary.*

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Heat the oil in a large frying pan or wok over a high heat. Stir-fry the curry paste for a few moments until it becomes fragrant. Add the beef and stir-fry for another minute or so, making sure all the strips are coated in the paste.

Lower the heat to medium, then add the coconut milk, peanut butter, 1 teaspoon of fish sauce and 1 tablespoon of sugar. Stir to combine and taste to assess the heat level and depth of flavour from the paste. If you need more, add it here (loosen with water first, if needed) then simmer for a minute. Add the green beans and simmer for another couple of minutes, or until the beans are just cooked. Taste the sauce, and add a pinch of salt, and any extra fish sauce or sugar, if needed.

Before serving, scatter over the chopped peanuts and red chilli, if using.