

MASSAMAN BEEF CURRY

Driven by increasing demand for grass-fed, tender, flavoursome high quality meat, local Toowoomba company Arcadian Organic boasts as the largest certified organic producer network in Australia supplying to a global market.



Serving size: 4 serves

Prep time: 15 Mins

Cooking time: 20 mins

A flavoursome yet mild Massaman curry.

Ingredients

- 500g Cleavers Organic Beef Stir Fry
- 1 brown onion finely sliced
- 2 tablespoons Massaman curry paste
- 1 cup green beans, halved trimmed
- 1 cup fresh baby corn
- 375ml coconut milk
- 1 tablespoon brown sugar
- coriander leaves to serve
- steamed rice to serve

Method

1. Heat oil in a large non-stick fry pan over medium heat. Add onion. Cook stirring until softened.
2. Add beef and cook until just browned. Add curry paste. Cook for 1 minute until fragrant. Add coconut milk and brown sugar. Bring to a simmer. Reduce heat to low and cook for 5 minutes.
3. Add vegetables and cook for a further 4-5 minutes.

Serve on steamed rice sprinkled with coriander leaves..

Recipe courtesy of www.arcadianorganic.com.au

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