

# Yellow Curry Beef



**PREP TIME : 10 MIN**

**COOK TIME : 20 MIN**

**SERVES : 4**

## **Ingredients :**

- **2 tbsp (30 mL) vegetable oil**
- **1 lb (500 g) beef sirloin, sliced**
- **1 large white onion, chopped**
- **2 cups (500 mL) yellow new potatoes, halved**
- **1 jar (341 mL) VH® Coconut Yellow Curry**
- **2 cups (500 mL) cooked Basmati rice**
- **2 green onions, sliced**

## **Directions :**

- 1. Heat oil in a medium saucepan over medium-high heat. Pat beef dry with paper towels. Add beef to saucepan and cook, stirring occasionally, for 5 minutes or until browned all over. Transfer to a plate.**
- 2. Add onion; cook for 5 minutes or until softened. Add potatoes, 1/2 cup (125 mL) water and VH® Coconut Yellow Curry; bring to a boil. Reduce heat to medium-low.**
- 3. Simmer, partially covered, for 10 to 12 minutes or until potatoes are tender and sauce is slightly thickened. Stir in reserved beef. Cook for 1 minute longer. Serve over Basmati rice and sprinkle with green onions.**

## **Tips:**



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*Substitute barley for the sticky rice, if desired.  
Sauté onion with hot chili flakes for a spicy version.*

*Other Usage:*

*Stir into steamed white rice.  
Stir into soups.  
Stir into mashed potatoes.*