



Member Recipes

RED BEEF AND PUMPKIN CURRY

INGREDIENTS

- 2 x tbsp vegetable oil
- 1 x tbsp chopped fresh ginger
- 1.2kg chuck steak cut into inch cubes
- 75g red curry paste
- 1 x 425g tin diced tomatoes
- 1x 410g can coconut milk
- 1 cup water
- 2 x tbsp fish sauce
- 700g pumpkin cut into large pieces
- 2 tbsp chopped fresh coriander
- 2 x tbsp extra vegetable oil

DIRECTIONS

1. Heat the oil in a pan over medium high heat. Add the ginger and cook, stirring until it becomes aromatic. Add the beef and cook until browned all over. Transfer these to a bowl and set aside.
2. Add the curry paste to the pan with the extra oil and cook until aromatic, then add the meat and rest of the ingredients and bring to a gentle boil.
3. Simmer on medium heat for approximately 20-30 mins until meat is tender. Serve with steamed rice.

TIP: Simmer away in your Hot Pot for fuss free one pot cooking. Just remember to factor in the extra cooking time required until meat is tender.

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SERVES: 4

Courtesy of member Al