



## Panang mushroom & beef curry

Preparation: 15 minutes

Cooking: 20 minutes      Serves: 4

2 tbs peanut oil

500g beef fillet or sirloin steak, cut across  
the grain into 1cm-thick slices

1 /4cup panang curry paste

300ml can coconut cream

300g flat mushrooms, trimmed & thickly sliced

1 /2medium red capsicum, quartered, deseeded  
& thinly sliced

1 /4cup fresh coriander leaves

1 /4cup unsalted roasted peanuts, roughly chopped steamed jasmine rice, to serve

1. Heat a wok over high heat. Add 1 tbs oil & heat until hot. Add 1/2the beef & stir-fry for 2-3 minutes or until evenly browned. Remove to a plate, cover loosely with foil & keep warm. Repeat using the remaining oil & beef.
2. Add the curry paste to the wok & stir-fry over high heat for 1 minute or until aromatic. Add the beef & stir to coat in the curry paste.
3. Add the coconut cream & mushrooms to the wok. Stir to combine & bring to the boil over high heat. Reduce the heat to medium-low & simmer for 5 minutes. Stir in the capsicum & cook, stirring constantly, for 1 minute.
4. To serve, spoon the curry into serving bowls & top with the coriander leaves & chopped roasted peanuts. Serve with steamed jasmine rice.

Variation: Replace the panang curry paste with Thai masaman curry paste.