KIKKOMAN

Thai wok curry with beef with coconut

Total time **30 mins** **20 mins** preparation time **10 mins** cooking time

INGREDIENTS

4 portion(s)

400 g	trimmed beef steak, cut into wok strips
	Oil for browning
2 tsp	green Thai curry paste
1	tin coconut milk
200 g	button mushrooms
2	green chillies, de-seeded
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
125 g	baby corn
125 g	sugar snaps
	Sugar
0.5 bunch	fresh coriander

PREPARATION

Step 1

Cut mushrooms into slices, chilli in strips, halve the baby corn and sugar snaps lengthways.

Step 2

Heat the oil in a wok and brown the meat on both sides in a little oil in the wok and put it to one side.

Step 3

Stir curry paste into 2 tbsp of the solid coconut milk over a medium heat until it begins to smell fragrant and separates.

Step 4

Add mushrooms and fry for 2 mins. Return the meat to the wok, add the rest of the coconut milk, chilli and soy and boil for 2 mins.

Step 5

Add baby corn and sugar snaps and cook for 2 mins so the vegetables are al dente.