

Thai Basil Beef Stir-fry

Quick, easy and all in one dish. Mint would work well, if you can't find Thai basil.

Serves 6

Thai-style Sauce

2 tsp finely grated fresh root ginger
1 tbsp red Thai curry paste
1 x 160ml can of coconut cream
1 tbsp sweet chilli sauce
2 tbsp soy sauce
1 tsp light muscovado sugar
2 tsp cornflour

350g (12oz) rump steak, sliced into long strips

Marinade

1 red chilli, deseeded and finely chopped
Juice of ½ lime
1 tbsp soy sauce

2 tbsp sunflower oil
175g (6oz) baby corn, cut into 3 lengthways
1 small yellow pepper, deseeded and thinly sliced
2 pak choi, sliced into chunks
1 onion, thinly sliced
2 tbsp freshly chopped Thai basil leaves

Mary's Tips

*Best made and served.
Beef can be marinated up to 2 hours ahead.*

Not suitable for freezing.

1. Measure all the ingredients for the Thai-style sauce into a bowl and mix well.
2. Place the steak strips in a bowl. Add the marinade of chilli, lime juice and soy sauce. Mix to coat and leave to marinate for about 30 minutes.
3. Heat 1 tablespoon of the oil in a non-stick frying pan over a high heat. Add the beef, without its marinade, and fry for a few minutes until golden brown. Remove from the pan and set aside.
4. Add the remaining oil to the pan and the baby corn, pepper, pak choi and onion and fry over a high heat for about 3 minutes. Pour in the Thai-style sauce and reserved marinade, stirring for 2 minutes until thickened.
5. Return the beef to the pan and season with salt and freshly ground black pepper.
6. Tip into a hot serving dish and sprinkle with basil to serve.

