

CURRY BEEF STIR-FRY WITH SUGAR SNAP PEAS

Ingredients:

- 1 1/4 High-Quality Beef Top Round Steak, Cut 1 Inch Thick
- 1 Tbsp. Vegetable Oil
- 1 1/2 Cups Fresh Sugar Snap Peas (or 9 oz. Pkg. Frozen)
- 1 Medium Onion, Cut Into Thin Wedges
- 1 tsp. Hot Curry Powder
- 1/2 tsp. Salt
- 1/2 Cup Canned Unsweetened Coconut Milk
- 2 Cups Hot Cooked Rice
- Toasted Sliced Almonds (Optional)

Marinade

- 1/4 Cup Water
- 2 Tbsp. Grated Fresh Ginger*
- 1 Tbsp. Hot Curry Powder
- 1 Tbsp. Vegetable Oil
- 2 Cloves of Garlic, Crushed

Preparation:

In a small bowl, combine marinade ingredients. Cut beef steak lengthwise in half, then crosswise into 1/8 inch thick strips. Place beef and marinade in a food safe plastic bag; turn to coat. Close bag securely. Marinate in the refrigerator 1 to 2 hours; turn occasionally.

In a large non-stick skillet, heat oil over medium heat until hot. Add sugar snap peas, onion, and curry powder. Stir-fry 7 to 8 minutes or until the vegetables are crisp-tender. Remove from the skillet.

Remove beef from marinade; discard marinade. Heat same skillet over medium-high heat until hot. Stir-fry beef in 2 batches, 1 to 2 minutes each, or until outside surface is no longer pink. (Do not overcook) Return beef to skillet. Season with salt. Add vegetables; stir in coconut milk. Continue cooking for 1 to 2 minutes or until just heated through.

Serve over rice. Sprinkle with almond slices, if desired.

MAKES 4 SERVINGS.

