



Panang Curry with Beef:

Servings: 0 servings

Ingredients

- 1 cup coconut milk
- 2 tablespoons panang curry paste
- 1 tablespoon roasted peanuts
- 2 cups thinly sliced beef (hanger steak is best in my experience)
- 1/2 cup water
- 4 kaffir lime leaves
- fish sauce and sugar to taste

Directions

Pound 1 tablespoon of roasted peanuts into 2 tablespoons of panang curry paste.

Scoop the top 1/3 cup of thicker coconut milk off the top of a newly opened can and into a large pan. Heat the coconut milk over medium heat until it starts to boil and separate.

Add the peanuty curry paste and stir into the coconut milk until its well incorporated. Then add your beef slices and coat them with the curry paste.

Add the rest of the coconut milk and water and let the beef cook until it's nice and tender. If the beef gets dry, add more water.

Once the beef is tender, add the kaffir lime leaves and season with fish sauce and sugar. I used about a teaspoon of sugar, but the curry paste I used had just the right amount of salt in it, so I didn't need fish sauce.

Serve with a sprinkling of kaffir lime leaves on top and jasmine rice on the side.

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