

BEEF & SWEET POTATO MASSAMAN CURRY

Gluten Free

Serves 4 | Active Time 15 Minutes | Total Time 35 Minutes



INGREDIENTS :

1 lb Peeler Farms Beef Stir Fry
16 oz Thai Fresh Massaman Curry
1 lb Gundermann Acres Sweet Potatoes
1/2 lb avg Village Farms Cherry Tomatoes
8 oz Gulf Pacific Organic White Rice
4 oz Farmhouse Kitchen Turmeric Spiced Peanuts

YOU WILL NEED :

Canola, Olive, or Other Neutral-Tasting Oil
Salt & Pepper

INSTRUCTIONS :

Bring rice, 2 cups of water, a pinch of salt, and a splash of oil to a boil over high heat. Stir, cover, and reduce heat to low to simmer for 20 minutes. Remove from heat and leave covered for 10 minutes. Fluff with a fork before serving.

Prepare your ingredients: cut pieces of beef into 1/2" pieces, coarsely chop sweet potatoes into 1/2" pieces, and slice cherry tomatoes in half.

Heat a large pot over medium-high. Once the pot is hot, add 1 tbsp oil, chopped beef, and sweet potatoes. Sear the beef and potatoes until browned on all sides, 6 minutes. Add curry sauce, bring to a boil, stir, cover, and reduce heat to medium. Simmer for 12 minutes then add cherry tomatoes. Simmer 5 more minutes until vegetables are fork-tender but not falling apart. Season to taste.

Remove curry from heat and spoon over white rice in bowls. Garnish with Turmeric Spiced Peanuts and enjoy!

**Farmers and Vendors subject to change based on availability.

LOVE LOCAL, EAT TEXAS.

WWW.FARMHOUSEDELIVERY.COM

Need Help? Reach out to us on Facebook, Instagram or contact us at info@farmhousedelivery.com

