



Beef with sweet potatoes in coconut sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600 grams of beef, thinly sliced
- 1 onion, peeled and cubed
- 4 cloves garlic, peeled and minced
- 1 tablespoon potatoes starch
- 3 tablespoons curry powder
- 1 cup coconut milk
- 1 cup of hot water
- 1 - 2 tablespoons of light soy sauce

- 1,5 sweet potato, peeled and cubed
- 1 red bell pepper, cubed

- 2 spring onions, sliced
- 2 tablespoons oil

Instructions

1. Mix potatoes starch and curry powder, add beef slices, marinate about 30 minutes.
2. Heat 1 tablespoon of oil and fry garlic and onion about 2-3 minutes. Remove from wok.
3. Heat 1 tablespoon of oil and fry beef, till it's no longer pink. Add sweet potatoes, bell pepper, coconut milk and water.
4. Simmer 30 minutes.
5. Add soy sauce according to taste.
6. Serve with rice and spring onion.
