

Best of Thailand Street Food

Sweet Green Curry with Beef



This fantastic Thai green curry recipe features tender, thinly-sliced pieces of beef simmered together with squash, red pepper, and green pepper. This curry is very scrumptious - wonderful on a chilly night!

The homemade green curry paste is what makes this dish sing in harmony! Don't be tempted to substitute the store-bought variety, especially when it's so easy to make from scratch and so very flavorful and fresh-tasting.

Serve it with freshly steamed Jasmine rice and experience the great taste that Thai street food has to offer. Enjoy!

Main Ingredients:



- 1 Lb beef sliced thinly into strips, OR equivalent
- 2 Cups peeled and cut into bite-size chunks
- 1 red bell pepper, cut into bite-size pieces
- ½ Cup carrots peeled and sliced into 2 inch strips
- 1 Cup green beans cut into 2 inch pieces
- 1/2 cup fresh Thai or sweet basil
- 3 Cups unsweetened Coconut milk
- 1 Cup unsweetened Coconut cream
- 5-6 Fresh green Thai chilies
- 1 Tbs. Sugar
- Grated zest of 1 lime

For the Curry Paste:



- 3 to 4 Fresh green Jalapeno peppers
- 1 Fresh Poblano pepper
- 15 Fresh green Thai peppers
- 2 Teaspoons sea salt
- ½ Teaspoon Cumin seeds
- ½ Teaspoon Caraway seeds
- ¼ Teaspoon Thai white peppercorns
- 1 Tbs. Coriander seeds
- ¼ Teaspoon freshly grated Nutmeg
- 10 Gloves of garlic, minced
- 1 Tbs. minced Cilantro leaves or stems
- 1 Tbs. Fresh ginger
- 1 Stalk lemongrass, outer layers removed, minced
- 2 Teaspoons grated regular lime zest
- 4 Tbs. Red onion minced



Cooking Process:



For the Curry Paste: Place all "Green Curry Paste" ingredients together in a food processor, blender, chopper, or mortar & pestle. Process (or pound) ingredients well to create an aromatic Thai green curry paste. If you don't have a food processor or chopper: try using a blender, or finely mince all ingredients by hand and stir together well.

TIP: When using mortar & pestle: always begin with garlic and salt, then pound the rest of the ingredients.

In a 3-quart saucepan, bring the coconut milk to a boil over high heat. Lower the heat to medium. With a spoon, skim off the cream that has risen to the top and transfer it to a 12-inch skillet. Let the coconut milk continue to simmer over low heat.

Add 1 cup of fresh coconut cream and green chile paste to the skillet of skimmed cream, blend well, and bring it to a boil over high heat. Lower the heat to medium-high and cook, stirring occasionally, until the oil separates and tiny bubbles the color of the chile cover the surface of the cream, about 15 minutes. Transfer the mixture from the saucepan into the simmering coconut milk and increase the heat to medium-high. When broth begins to boil, season it with sea salt, sugar, lime zest, and fresh chiles. Add the squash and cook it until squash is partially softened, about 5 minutes. Add the remaining reserved chile juice. Add the beef into the broth, cook until meat is cooked through and the squash is tender, 5 to 10 minutes more.