Red Curry Beef

Ingredients

2 lb ground beef

1 C brown rice and 2.5 C water for rice

1 large white onion, diced

3 cloves garlic, minced

1 medium sweet potato

1 can coconut milk

½ C beef broth

3 T red curry paste

2 T lime juice

peanut oil

1 T brown sugar

2 C baby spinach

½ C fresh basil leaves, coarsely chopped

Procedure

1. Start cooking rice and set aside when done
2. Cook beef in a **pot** until browned. Move to bowl and drain excess fat when done.
3. Combine onion and garlic in same pot and saute for a few minutes or until tender and browning
4. Add coconut milk, beef broth, red curry paste, lime juice, sweet potato and brown sugar to the pot.
5. Cook at a simmer until the sweet potato is al dente
6. Turn off heat and stir in baby spinach and basil leaves, combine with rice and portion out