

Curried Beef

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Ingredients

- 500g (1lb) fillet steak
- 3 potatoes
- 2 onions
- 2 teaspoons curry powder
- 2 tablespoons oil
- 2 tablespoons oil, extra
- 3 teaspoons curry powder, extra
- 2 tablespoons sate sauce
- 1 tablespoon Chinese chilli sauce
- 1 tablespoon soy sauce
- ½ cup water
- 1 chicken stock cube
- 3 teaspoons cornflour
- 1 tablespoon dry sherry

Method

1. Slice fillet steak thinly.
2. Peel potatoes, cut into cubes.
3. Peel onions, cut into quarters, separate each layer.
4. Heat oil in pan or wok, add potatoes, cook five minutes or until just tender but still crisp.

Toss occasionally.

5. Add onions and curry powder, cook further two minutes; remove from pan.
6. Heat extra oil in pan, add steak, cook until golden brown on both sides and cooked through.
7. Add potato, onions and extra curry powder, toss for two minutes.
8. Add combined sate sauce, chilli sauce, soy sauce, water, crumbled stock cube, cornflour and sherry. Toss until sauce boils and thickens.
9. Reduce heat, simmer three minutes.

Serves 4.