

Ingredients:

120gm of Asian Meals Rendang Curry paste 400gm of beef, chopped into serving sizes 120ml of coconut milk

Cooking Method:

- 1. Preheat pot to add in Asian Meals Rendang Curry paste.
- 2. Add in beef to sauté, and mix well until beef is almost cooked.
- 3. Stir in coconut milk, then bring to boil, reduce heat and simmer on low flame until gravy thickens to serve.

Chef tips:

Asian Meals Rendang Curry paste can also be used in the same way for chicken and prawns.

Best to simmer until gravy thickens to coat the meat.

