

GREEN CURRY BEEF WITH EGGPLANT



Total Time
MIN.

Serving Size
2 CUP/500 ML

Difficulty
EASY

Indulge in Asian fusion cuisine with sirloin steak, bell peppers, and eggplant simmered in Campbell's® Green Curry Sauce

Yields
20

INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	250 mL	1 cup
<i>Campbell's Green Curry Sauce</i> (one pouch)	1.36 kg	3 lbs
Boneless Beef Sirloin Steak cut into strips	3.2 kg	7 lbs
Thai Eggplant, diced	1.8 kg	4 lbs
Red Bell Pepper, chopped	1.0 kg	2 lbs
Thai basil, sliced	125 mL	1 cup
Seeded Thai Bird Chili Pepper	10 each	10 each
Chopped Cilantro	60 mL	1 cup

INSTRUCTIONS

1. Heat oil in large skillet.
2. Add **Campbell's® Green Curry Sauce** and heat on medium for 3 minutes.
3. Add beef, eggplant, and red bell peppers, and cook until tender.
4. Stir in basil, chili, and cilantro just before serving.



Tip

Serving Suggestions

- Substitute beef with shrimp, chicken, or tofu.
- Serve over cooked Jasmine rice.