

Pad Krapao beef with peanuts and Thai basil

Total time **20 mins**

INGREDIENTS

10 portion(s)

Sauce:

100 ml	<u>Kikkoman Naturally</u> <u>Brewed Tamari Gluten</u> <u>free Soy Sauce</u>
300 ml	oyster sauce
100 ml	fish sauce
100 ml	lime juice
150 g	palm sugar, chopped
800 ml	beef stock (gluten-free)
30 g	corn starch

Pad Krapao:

2 kg	ground beef
400 g	shallots
30 g	garlic
600 g	red pepper
100 ml	peanut oil

To serve:

4 tsp	fresh coriander, chopped
4 tsp	fresh chives, chopped
1	bunch Thai basil, chopped
50 g	salted peanuts, chopped
1.2 kg	cooked jasmine rice

PREPARATION

Step 1

Sauce: Mix Kikkoman Gluten-free Soy Sauce, oyster sauce, fish sauce, lime juice, palm sugar, beef stock and corn starch and set aside.

Pad Krapao: Chop shallots and garlic and brown in peanut oil. Cut pepper into strips, add to pan and fry for 2 minutes. Add minced beef and stir-fry until crispy, then add the sauce, which has been stirred through again. Cook everything for 3 minutes, until the sauce thickens.

To serve: Sprinkle coriander, chives, Thai basil and peanuts over the meat and serve with jasmine rice.