KIKKOMAN

# Pad Krapao beef with peanuts and Thai basil

Total time **20 mins**

## INGREDIENTS

**10 portion(s)**

**Sauce:**

| | |
|---|---|
| **100 ml** | Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce |
| **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.