

Ayuttaya Beef Recipe

(Thai Recipes - Pad Nuea Ayuttaya)

Ingredients: Serves 4

2 tablespoons oil
2 cloves garlic, minced
¼ cup minced green bell peppers
¼ cup minced onions
¼ cup minced red bell peppers
225g beef, sliced thin against the grain
1 tablespoon oyster sauce
1 tablespoon sugar
3 tablespoons fish sauce
¼ cup sliced red bell peppers
¼ cup sliced green bell peppers
¼ cup sliced mushrooms
¼ cup slivered bamboo shoots
¼ cup sliced onions
¼ cup fresh basil leaves

Garnishes:

Thai chili pepper and green onion (scallions)

Method:

Heat pan; add oil, garlic, minced onions and bell peppers. Add beef and stir fry for 1 minute. Add oyster sauce, sugar and fish sauce. Add remaining ingredients and continue cooking for 3 minutes until vegetables are crisp tender.

[asian_free_recipes_download][asian_free_recipes_download]