



THAI

Stir-Fried Beef with Chilies (Nuea Pad Prik)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	3	20 min	8 min	Stir-fry	Ribeye

Ingredients

- 400 g (14 oz) boneless ribeye, thinly sliced across the grain
 - 1 tbsp oyster sauce (for the beef)
 - 1 tsp cornstarch
 - 3 tbsp vegetable oil, divided
 - 4 cloves garlic, roughly chopped
 - 3 to 5 Thai chilies, bruised and sliced (adjust to taste; or 2 to 3 serrano chilies)
 - 1 red bell pepper, cut into strips
 - 1 small onion, cut into wedges
 - 2 spring onions, cut into 4 cm (1½ in) lengths
 - 1 large handful Thai holy basil leaves (or Thai sweet basil or Italian basil)
- SAUCE**
- 2 tbsp oyster sauce
 - 1 tbsp fish sauce
 - 1 tsp dark soy sauce (or regular soy sauce plus a pinch of brown sugar)
 - 1 tsp sugar
 - 2 tbsp water

Steps

1. Toss the beef with the oyster sauce and cornstarch and leave for 15 minutes.
2. Stir together the sauce ingredients.
3. Heat a wok or large skillet over high heat until it just starts to smoke. Add 1½ tbsp oil, then the beef in a single layer. Sear undisturbed for 45 seconds, then toss another 45 seconds until browned but still a little pink. Remove to a plate.
4. Add the remaining oil. Stir-fry the garlic and chilies for 15 seconds, until fragrant and just golden.
5. Add the pepper and onion and toss for 1½ minutes, until crisp-tender.
6. Return the beef, pour in the sauce, and toss for 30 seconds until glossy and coating the meat.
7. Turn off the heat, add the spring onions and basil, and toss for 10 seconds until just wilted.
8. Serve right away with jasmine rice.

Notes

- **Heat:** remove the chili seeds for a gentler dish, or use a few mild red chilies in place of the Thai ones.
- **Basil:** Italian basil is a weak substitute; add a pinch of black pepper to compensate.
- **Other cuts:** flank, sirloin or skirt steak all work well sliced this thin.
- **Shortcut:** use pre-sliced stir-fry beef and jarred minced garlic; the sauce can be mixed a day ahead.
- **Pair with:** a cucumber salad with lime and a pinch of sugar to cool the heat.