



Spicy Curried Coconut Beef Rotini

10 portions

Ingredients:

1 1/4 box	Barilla® Rotini Pasta	3 3/4 cups	Unsalted chicken stock
1 1/4 Tbsp	Canola oil	2 1/2 cups	Canned light coconut milk
1 1/4 cup	Sliced green onions	1 1/4 Tbsp	Fish sauce
1 1/4 stalk	Lemongrass, cut into 2 inch pieces, lightly smashed	2 1/2 Tbsp	Lime juice
2/3 cup	Roughly chopped peeled fresh ginger	1 1/4 Tbsp	Sugar
3 3/4 Tbsp	Thai red curry paste		Kosher salt to taste
2 1/2	Kaffir lime leaves	1/3 cup	Chopped mint
10 oz	Prepared beef pot roast, shredded	1/3 cup	Chopped cilantro

Instructions:

1. Cook pasta as directed on package directions; drain. Set aside.
2. Meanwhile, heat oil in large saucepan on medium heat. Stir in onions, lemongrass, ginger, curry paste and lime leaves. Cook 1 min. Add beef. Cook and stir 2 min.
3. Add stock; bring to simmer. Cook 2 min. Add coconut milk and fish sauce; return to simmer.
4. Stir in lime juice and sugar.
5. Add pasta; mix well. Cook until heated through. Season with salt. Discard lemongrass and lime leaves.
6. Served topped with chopped herbs.

Ingredient Tip: This flavorful recipe saves time by utilizing the convenience of ready-to-heat prepared pot roast, which can be found fully cooked in the refrigerated meat section of the grocery store.

Where to Buy Kaffir Lime Leaves: These fragrant leaves are a staple of Thai cuisine and can often be found in the produce section of larger grocery stores or in Asian markets. They can also be purchased online and kept in the freezer.

Recipe and phot courtesy of Barilla