

Beef with Red Chili Paste

Yield: 4 min
Total Time: 32 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-chinese-red-chili-paste>

Ingredients:

- 10 ounces beef tenderloin or top sirloin, sliced diagonally across the grain in ¼ in, 6 mm slices, 330 g
- 1/2 teaspoon cornstarch all-purpose
- 1/4 teaspoon white pepper
- 3 tablespoons cooking oil high-heat, divided
- 1 teaspoon soy sauce
- 1 clove garlic minced
- 1 shallot small, finely sliced
- 1 green chili or fresh hot red, preferably Thai, deseeded if you prefer less heat, finely sliced
- 1 red bell pepper thinly sliced
- 1 tablespoon lime juice freshly squeezed
- 1 tablespoon fish sauce nam pla
- 1 tablespoon roasted red chili paste or store-bought, nam pla, optional
- 2 lime leaves kafir, cut into thin strips, optional
- 2 teaspoons brown sugar or palm
- 3/4 cup Italian basil leaves or fresh Thai, 15 g
- 4 tablespoons cooking oil divided
- 6 garlic cloves minced
- 6 tablespoons chopped shallots finely chopped
- 1 tablespoon ground red pepper cayenne, ground
- 4 teaspoons shrimp paste fermented
- 2 tablespoons fish sauce nam pla
- 3 tablespoons brown sugar or palm
- 1 tablespoon lime juice freshly squeezed
- 1 teaspoon tamarind concentrate
- 1 tablespoon water

Nutrition:

1. Calories: 500 calories

2. Carbohydrate: 23 grams
 3. Cholesterol: 65 milligrams
 4. Fat: 38 grams
 5. Fiber: 2 grams
 6. Protein: 17 grams
 7. SaturatedFat: 7 grams
 8. Sodium: 1480 milligrams
 9. Sugar: 11 grams
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