



## Slow Cooker Thai Beef Curry

PAIRS WONDERFULLY WITH A BOTTLE OF OUR SYRAH/VIIGNIER



- 1 Tbsp. canola oil
- 2 lb. beef stew meat
- 1/2 cup unsalted beef stock
- 1/4 cup Thai red curry paste
- 2 Tbsp. fish sauce
- 1 Tbsp. light brown sugar
- 1 (10-oz.) yellow onion, sliced (about 2 ½ cups)
- ¾ cup well-shaken canned full-fat coconut milk
- 8 oz. haricots verts (French green beans), halved crosswise
- ½ cup loosely packed fresh cilantro leaves
- 9 oz. fresh spinach (about 9 cups)
- 3 Tbsp. fresh lime juice Cilantro sprigs (optional)

1. Heat a large skillet over medium-high. Add oil; swirl to coat. Add beef, and cook in 2 batches, turning occasion-ally, until browned on all sides, about 6 minutes. Place browned beef in a 5-to-6-quart slow cooker. Add stock to skillet, stirring and scraping to loosen browned bits from bottom of skillet; transfer mixture to slow cooker. Add curry paste, fish sauce, sugar, and onion; stir to loosely combine. Cover, and cook on LOW until beef is very tender, about 8 hours.
2. Add coconut milk and haricots verts to slow cooker. Increase heat to HIGH; cook until haricots verts are ten-der, about 12 minutes. Turn off heat; add cilantro leaves, spinach, and lime juice. Stir gently until spinach starts to wilt. Garnish with cilantro sprigs, if desired.