

Beef Sambal and Green Peppers Recipe

Ingredients:

5 teaspoons oil
50 g green chili, blended
100 g dried chili
180 g shallots, sliced
100 g garlic, sliced
2 stalks lemongrass, sliced
50 g cumin powder
50 g coriander powder
10 g ground black pepper
400 g beef tenderloin, sliced
2 teaspoons salt
2 teaspoons sugar

Method:

Heat oil until hot over high heat. Saute green chili together with dried chili, shallot and garlic for 3 minutes or until brown in colour. Add lemongrass and powder items - cumin, coriander, black pepper - for another 3 minutes. Lastly add the beef and seasoning and simmer over medium heat for 10 minutes or until tender. Add some water if it gets too dry.

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