

SRV Grass-Fed **GROUND SIRLOIN**



SAN RAFAEL VALLEY GRASS-FED BEEF

**100% GRASS-FED
SIRLOIN**

DON'T OVER COOK !!!

**GRASS-FED BEEF COOKS IN 1 / 3
THE TIME**

MEATLOAF

HAMBURGERS

THAI SPICY GROUND BEEF

STUFFED BELL PEPPERS

MEAT BALLS

Tip: Please don't press and pat burgers with a spatula. This forces out the delicious flavor and doesn't make them cook any faster. Use your Spatula for flipping.

Thai-Style Ground Beef

4 servings (serving size: about 1/2 cup beef mixture and 3/4 cup rice)

Heat a large skillet over medium-high heat. Coat pan with cooking spray. Add leek; sauté 5 minutes. Add garlic; sauté 1 minute. Add beef; cook 7 minutes or until lightly browned, stirring to crumble. Stir in curry paste and tomato sauce; cook until half of liquid evaporates (about 2 minutes). Add milk and next 4 ingredients (through fish sauce); cook 2 minutes or until slightly thickened. Serve with the rice and lettuce wedges, if desired. Garnish with cilantro and green onions, if desired.

- Cooking spray
- 1 cup thinly sliced leek
- 1 teaspoon bottled minced garlic
- 1 pound lean ground sirloin
- 1 teaspoon red curry paste (such as Thai Kitchen)
- 1 cup tomato sauce
- 1/2 cup light coconut milk
- 1 tablespoon brown sugar
- 1/4 teaspoon grated lime rind
- 1 1/2 tablespoons fresh lime juice
- 1 tablespoon Asian fish sauce
- 3 cups hot cooked short-grain rice
- Iceberg lettuce wedges (optional)
- Chopped cilantro