

## Beef and Potato Curry

1 lb. lean ground sirloin  
1 large yellow onion, finely chopped  
2 tbs. fresh ginger, grated or minced  
3 garlic cloves, minced or pressed  
2 tbs. curry powder  
2 lbs. Yukon gold potatoes, quartered, skin-on  
1½ cups beef stock  
One 14-oz. can unsweetened coconut milk  
One 14-oz. can diced tomatoes with their juices  
1½ cups frozen baby peas  
Chopped cilantro, warm naan and steamed rice, for serving

In a large skillet or Dutch oven, brown the meat over medium-high heat (about 5 minutes). Add in the onion, stir, and cook until onion is softened (about 3 minutes). Add ginger, garlic, and curry powder. Stir to combine. Cook until mixture is fragrant (about 2 minutes).

Add in the potato, beef stock, coconut milk, and tomatoes. Stir to combine and bring to a boil. Reduce heat to medium-low, partially cover, and cook until the potatoes are tender (about 15 minutes). Using the back of a spoon, crush about half of the potatoes. Add in the peas, stir, partially cover, and cook until the peas are done (about 10 minutes).

Serve over rice with warm naan on the side. Garnish with cilantro.



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