

Red Curry Beef with Coconut and Lime Quinoa Salad

- 1 T olive oil
- 20 oz. [sirloin steak](#), trimmed (substitute your preferred protein if you don't eat meat)
- 2 T red Thai curry paste
- 2 c quinoa, cooked with a little sea salt (or rice noodles as in the original version)
- 1 c coconut milk, regular or low fat
- 1 long red or green chili, thinly sliced
- 2 T lime juice
- 2 T fish sauce
- 2 zucchini, thinly shaved with a vegetable peeler
- 1 1/2 c mint leaves
- red pepper slivers, as garnish
- red pepper flakes, optional

Use a large non-stick frying pan. Heat the oil on high. Coat the steak in the curry paste and cook for 3-4 minutes per side. Remove from heat, covering to keep warm. Slice before serving.

Mix the coconut milk, chili, lime juice and fish sauce in a medium-sized bowl. Add the zucchini, tossing well.

Slice the steak. Arrange the quinoa, steak, zucchini sauce mixture and mint on a platter or on individual plates. Garnish with red pepper slivers, and serve red pepper flakes on the side. The steak was perfect, but the recipe tasted amazing as a tossed salad without the meat as well. Tastes great served hot or cold.