🥩 Slow Cooker Yellow Curry Beef 🍚

with Potatoes, Celery, Mushrooms & Peppers

Easy kitchen guide for your 2.34 lb sirloin tip roast • Crock pot + rice cooker friendly

⏱️ **Prep**	🔥 **Cook**	🍽️ **Yield**	🥥 **Coconut Milk**
25-30 min	LOW 7-8 hr HIGH 4.5-5.5 hr	About 6-8 servings	Use half bottle (12.5-13 oz)

> 💡 Helpful note: Ground Comino/Molido = cumin. In this recipe it is optional - use just 1/2 tsp if you want a little extra earthy depth.

🛒 Ingredients at a Glance

🥩 Beef + Veg

☐ 2.34 lb sirloin tip roast, cut into 1 1/2- to 2-inch chunks
☐ 2 tbsp avocado, grapeseed, or olive oil
☐ 1 large or 2 medium yellow onions, sliced
☐ 4-6 celery stalks, sliced 1/4- to 1/2-inch thick
☐ 5-7 garlic cloves, chopped
☐ 1-2 tbsp fresh ginger, minced

🌶️ Add Later

☐ 1 package white mushrooms, halved or quartered
☐ 2 bell peppers, cut into chunks
☐ Chopped cilantro for serving
☐ Lemon wedge or small squeeze of juice, optional

🥔 In the Crock Pot

☐ 4-5 russet potatoes, peeled and cut into chunks
☐ 1 jar Thai yellow curry simmer sauce
☐ 1/2 bottle lite coconut milk (12.5-13 oz / about 1 1/2 cups)
☐ 1/2-3/4 cup water + 1 tsp Better Than Bouillon vegetable base
☐ 2 tbsp tomato paste

🧂 Beef Seasoning

☐ 1 tsp salt
☐ 1/2 tsp black pepper
☐ 1 tsp curry powder
☐ 1/2 tsp turmeric
☐ 1/2 tsp cumin / Ground Comino-Molido (optional)

> 🍚 Rice cooker note: Rinse your basmati or jasmine rice first, then use your cooker's normal white-rice setting.

> 🕐 **Start the rice about 35-45 minutes before you want to eat.**

👩‍🍳 Kitchen Steps

1 Season the beef Toss the beef chunks with 1 tsp salt, 1/2 tsp black pepper, 1 tsp curry powder, 1/2 tsp turmeric, and optional 1/2 tsp cumin. Let it sit while you prep the rest.

2 Brown in batches Heat 2 tbsp oil in a large skillet over medium-high heat. Brown the beef in batches so the pan does not get crowded. You only want color on the outside - not fully cooked. Move browned beef into the crock pot.

3 Build the flavor base In the same pan, cook the onions and celery for 5-7 minutes. Add the garlic and ginger and cook 1 minute more. Stir in 2 tbsp tomato paste and cook 1 minute, just until it darkens a little and smells richer.

4 Add the sauce Pour in the yellow curry sauce, the 1/2 bottle of lite coconut milk, and the 1/2-3/4 cup water mixed with 1 tsp Better Than Bouillon. Scrape up the browned bits from the pan and pour everything into the crock pot.

5 Slow cook Add the potatoes to the crock pot. Cover and cook on LOW for 7-8 hours or HIGH for 4.5-5.5 hours.

6 Add mushrooms + peppers later Add the mushrooms and bell peppers during the last 60-90 minutes so they stay tender but do not disappear into the sauce.

7 Finish and serve Taste and adjust if needed. Add a pinch more salt if flat. A small squeeze of lemon can brighten it. Stir in chopped cilantro right before serving over rice.

✅ Finish Line Tips

◆ Too thin? Crack the lid on HIGH for 20-30 minutes. ◆ Too thick? Add a small splash of water. ◆ Want richer sauce? Stir a spoon of sour cream or yogurt into your own bowl.	🥡 Leftovers: Excellent the next day. 🍪 Fridge life: About 3-4 days. 🍽 Best sides: Rice, warm greens, or a spoon of yogurt.

Made from your current pantry + produce list • Happy cooking 🍴