

# Curry-Spiced Wagyu and Potato Stir-Fry



33



**437 kcal**  
(per serving)



**20 min**



Beef and potatoes go great with curry spices. Fried garlic adds extra flavor, resulting in a dish that will have you reaching for seconds. A great dish to have with beer.

## Makes 2 servings

Wagyu inside round	200 g
Potatoes	2 medium (300 g)
Cherry tomatoes	10 (150 g)
Garlic	1 clove
Watercress	5 g
Curry powder	1 teaspoon
Soy sauce	1 teaspoon
Salt	Pinch
Pepper	Pinch
Olive oil	1 tablespoon (12 g)

1. Peel the potatoes and dice into 2 cm pieces. Place in a microwave-proof tray and microwave for about two and a half minutes.
2. Slice cherry tomatoes in half.
3. Cut Wagyu round into 2 cm cubes and season with a pinch of salt and pepper.
4. Smash garlic clove with the side of a knife blade. Add olive oil to a frying pan and fry garlic over medium heat. Add the meat cubes and saute.
5. Once the meat has begun to brown, add potatoes and sliced cherry tomatoes to the pan and continue sauteing. When the potatoes have browned, season with a pinch of salt and pepper. Sprinkle with curry powder and toss well. Finish by sprinkling with soy sauce.
6. Arrange on a plate and garnish with sprigs of watercress.