FROM OUR KITCHEN

Hot and sour beef noodle soup



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4

01 Ingredients

- [ ] 600 g rump steak, fat trimmed
- [ ] 1 tbsp sunflower oil
- [ ] 300 g button mushrooms, halved
- [ ] 2 cloves cloves garlic, crushed
- [ ] 3 cm ginger, finely grated
- [ ] 500 ml salt-reduced beef stock
- [ ] 2 tbsp fish sauce
- [ ] 3 tbsp palm sugar or brown sugar
- [ ] 4 long red chillies, sliced lengthways (optional)
- [ ] 300 g carrots, cut into long thin strips
- [ ] 300 g snow peas, thinly sliced
- [ ] 2 tbsp lime juice
- [ ] 200 g vermicelli noodles, soaked in boiling water until soft

02 Step-by-step method

01 Finely slice beef across the grain and toss in oil. Preheat a large saucepan or wok. Cook beef in batches until just golden. Remove from the pan. Add mushrooms and cook until golden and softened. Add garlic and ginger and cook until fragrant.

02 Add stock, 500ml water, fish sauce, palm sugar or brown sugar, chillies and carrot. Cook for 3-5 minutes or until carrot is half cooked

03 Divide the pre-cooked noodles into serving bowls and then add the beef and mushrooms mixture. Top with the stock. This will continue to cook the beef.

04 Finish off with snow peas, lime juice and coriander.