FROM OUR KITCHEN

Lemongrass & Tamarind Beef Stir Fry

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

01 Ingredients

- [ ] 500 g stir fry strips
- [ ] 180 g udon noodles
- [ ] 2 stems lemongrass, white part only, finely chopped, extra to serve
- [ ] 1.2 small wombok, shredded
- [ ] 1 bunch baby bok choy , quartered
- [ ] 1.3 cup (80ml) tamarind puree
- [ ] 1.3 cup (80ml) beef stock
- [ ] 30 g palm sugar, grated
- [ ] 1 Pickled ginger, red chilli slices and coriander and edamame to serve

02 Step-by-step method

01 Cook the noodles in a saucepan following packet directions, drain well and set aside. Heat a non- stick wok or frying pan over high heat. Add the beef cook in batches, stirring for 2-3 minutes until browned. Transfer to a clean plate.

02 Add the wombok, buk choy, tamarind, stock and sugar to the wok. Toss to combine, stir fry for 2 -3 minutes. Return noodle and beef with any juices to noodle mixture, toss to combine and cook for 2 minutes until heated through.

03 Divide noodle mixture amongst serving bowls. Top with ginger, chilli, coriander and edamame. Serve.

03 Chef's tips

- Thinly sliced beef sirloin or scotch can also be used in this recipe.
- Swap palm sugar for brown sugar. Fresh lemongrass for lemongrass paste.
- Udon noodles can be swapped out for a Gluten Free noodle option.
- Refrigerate any left overs in a sealed container for next day lunches.