



BEEF RAMEN

Celebrate the Lunar New Year with this delicious recipe featuring Beef, Spring Onions and Noodles!



EASY



5 MINS



30 MINS



4

Ingredients

- 1 tbsp Vegetable Oil
- 1 tsp Minced Garlic
- 2 cm piece ginger, peeled, grated
- 1 long red chilli, deseeded, finely chopped, plus extra, sliced, to serve
- 1 L (4 cups) chicken stock
- 2 tbsp salt-reduced soy sauce
- 2 tbsp rice wine vinegar
- 200 grams Canned Corn
- 1 bunch broccolini, trimmed, halved lengthways 200g
- Swiss brown mushrooms, halved
- 3 packets of Instant Noodles
- 400g rump steak
- 4 eggs
- 2 spring onions, thinly sliced diagonally
- 1 tbsp toasted sesame seeds

Instructions

1. Heat oil in a large deep saucepan over medium heat. Add garlic, ginger and chilli. Cook for 2 minutes or until aromatic. Add chicken stock soy sauce, rice wine vinegar, and 3 cups of water and bring to the boil
2. Add broccolini to stock. Cook broccolini for 2 minutes. Transfer broccolini to a bowl. Add mushrooms to stock and cook for 3 minutes. Remove with a slotted spoon to bowl with broccolini. Add noodles to stock and cook for 2 minutes.
3. Meanwhile, heat a frying pan over a medium high heat. Rub oil over steak and season. Cook for 3-4 minutes each side for medium-rare. Transfer to a plate and stand for 10 minutes. Thinly slice
4. Bring a medium saucepan of water to the boil. Reduce heat to low, and when bubbles subside, use a spoon to stir the water until a whirlpool forms. Break an egg into a small bowl and gently slide into whirlpool. Cook for 3 minutes or until white is cooked. Use a slotted spoon to transfer egg to a plate. Repeat with remaining eggs
5. Place noodles and stock into serving bowls. Top with broccolini, corn, mushrooms, beef and an egg. Sprinkle with onions, sesame seeds and chilli.