Beef Noodle Soup

A comforting beef noodle soup with tender mince, in a flavourful tomato broth. Served over thin rice noodles and topped with fresh coriander and red chilli.

🕐 30 minutes　　🍴 4 servings　　🥩 Beef

FROM YOUR BOX

THIN RICE VERMICELLI	300g
BEEF MINCE	600g
TOMATOES	2
SPRING ONIONS	1 bunch
RED CHILLI	1
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking, salt and pepper, 2 stock cubes or stock paste

NOTES

Boost the broth with a splash of coconut milk for creaminess or a spoonful of peanut butter for a nutty twist.

Top with thinly shredded cabbage, baby spinach or sliced snow peas if you want extra veggies.

1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process.

2. COOK THE BEEF

Heat **oil** in a large saucepan over medium-high heat. **Add beef mince** and cook for 6-8 minutes until browned. Season with **salt and pepper**. Remove from pan and set aside.

TIP *To boost the flavour, add a splash of soy sauce, fish sauce, or a pinch of five-spice powder. We added 1 tsp five-spice and 1 crushed garlic clove.*

3. SIMMER THE BROTH

Heat **oil** in same pan. Wedge and add **tomatoes**. Slice, white ends of the **spring onions** and add to pan. Sauté for 2-3 minutes. Stir in **crumbled stock cubes** (or add stock paste) with **1.2L wate**r. Simmer for 10-15 minutes. Season to taste (see tip).

TIP *Enhance the broth with fish sauce, sugar, or a splash of vinegar for balance.*
Add grated ginger, garlic, star anise or a cinnamon quill to simmer for warmth. We added 3 tbsp fish sauce, 2 tbsp sugar and 1 tbsp rice wine vinegar.

4. FINISH AND SERVE

Slice spring onion tops and **chilli**. Chop **coriander**. Divide cooked noodles among serving bowls. Ladle over broth, top with cooked beef and fresh toppings.

TIP *For extra richness, swirl in a spoonful of sesame oil or a sprinkle of ground white pepper before serving. Serve with lime wedges if you have some.*

This recipe has simplified instructions to help lower your meal cost.