

Chinese Beef Broth



what you need

- 300g John Penny sirloin steak, finely sliced
- 50g fine egg thread noodles
- 1 tablespoon olive oil
- 1 red onion, sliced
- 1 tablespoon fresh chopped ginger
- 1 red chilli, deseeded and chopped
- 100g button mushrooms, finely sliced
- 1.2 litres fresh beef stock
- 100ml dry sherry
- 50g mange tout
- 100g baby sweet corn, finely chopped
- 3 tablespoons soy sauce
- 2 tablespoons chopped fresh coriander

Cooking time: 30 mins

Serves: 4

how to cook

- 1 Boil a kettle of water and pour over the noodles. Set aside whilst preparing the soup.
- 2 Heat the oil in a wok and add the onion, ginger and chilli. Stir fry for 2 minutes. Throw in the mushrooms and stir fry for a further 3 minutes. Pour in the stock and sherry. Simmer for 5 minutes. Add the mange tout, sweet corn and soy sauce.
- 3 Simmer for 3 minutes. Drain the noodles and add to the soup with the finely sliced beef. Stir and simmer for 3 minutes.
- 4 Ladle into bowls and serve garnished with coriander.
- 5 TIP. If you like a chilli kick, add a little chilli sauce to each bowl just before serving.