

Spicy Beef and Noodle Soup

Ingredients:

- 1000 ml beef stock
- 125 ml oil
- 85 g vermicelli noodles
- 60ml Onion, sliced thinly
- 2 garlic cloves, crushed
- 1 inch ginger, sliced thinly
- 225 g beef sliced thinly
- 30 ml green curry paste
- 30 ml soy sauce
- 15 ml fish sauce
- Cilantro, garnish

Instructions:

1. Pour the stock into a large pan and bring to a boil.
2. Meanwhile, heat the oil in a wok. Add 1/3 noodles and cook for 10-20 seconds until they have puffed up. Lift out with tongs and drain on paper towels. Set aside. Discard all but 30 ml oil.
3. Add onion, garlic, and ginger to wok and stir-fry for 1 minute. Add the beef and curry paste and stir-fry for an additional 3-4 minutes, until tender.
4. Add the beef mixture, the uncooked noodles, soy sauce, and fish sauce to the pan of stock and simmer for 2-3 minutes, until the noodles have swelled.

Serve, hot, garnish with chopped cilantro.