



Spicy beef ramen noodle soup

NIBBLEDISH CONTRIBUTOR

Ingredients

Main Ingredients

- 2 sirloin / faux filet steaks
- 300g fresh ramen / egg noodles
- 4 spring onions
- Half red onion
- Handful bean sprouts
- Handful coriander / cilantro
- 1 tablespoon teriyaki sauce

Soup Ingredients

- 1.5 litres chicken
- 3 tablespoons chili sauce
- 5 tablespoons nam pla (Thai fish sauce)

Serves 2

Instructions

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1. Mix the chili sauce and the nam pla in a bowl
 2. Heat the chicken stock in a pan and add the chili sauce and nam pla mix
 3. Finely chop the spring onions and the chili into fine strips. Finely cut the red onion into semi-circles
 4. Divide the noodles between two large soup bowls
 5. Finely chop the spring onions and the chili into fine strips. Finely cut the red onion into semi-circles
 6. Boil a kettle and blanch the bean sprouts in boiling water for 30 seconds. Then drain and rinse with cold water
 7. Divide the bean sprouts and chili between the two bowls
 8. Lightly coat the steaks in oil. Sear for 2 minutes on both sides. Baste with the teriyaki sauce. Then cover and rest for 2 minutes
 9. Slice the steaks into thin strips and divide them between the two bowls and top with the chopped spring onions
 10. Quickly ladle the soup over. Garnish with coriander