



Mushroom Beef & Noodle Stir-fry

400g beef rump or fillet steak, trimmed
350g packet fresh Singapore noodles
2 tbs peanut oil
1 red onion, cut into thin wedges
400g cup mushrooms, sliced
1 bunch gai lan, stems chopped, leaves chopped
1 red capsicum, thinly sliced
3 tbs kecap manis
1/4 cup sweet chilli sauce
6 green onions, sliced
1/2 cup unsalted roasted peanuts, roughly chopped

1. Thinly slice the beef across the grain. Place noodles in a heatproof bowl, cover with boiling water and stand for 2 minutes, drain well, then set aside.
2. Heat the wok over high heat until hot. Add 2 teaspoons of the oil and swirl to coat the wok. Add one quarter of the beef and stir-fry for 30 seconds until sealed. Remove to a clean bowl. Repeat with oil and beef in three batches.
3. Add remaining oil, onion and mushrooms to the wok, stir-fry for 2 minutes until the mushrooms start to soften. Add gai lan stems and capsicum, stir-fry for 1 minute.
4. Add noodles and return the beef, add the kecap manis and sweet chilli sauce, then stir-fry until warmed through. Add gai lan leaves, green onions and peanuts. Stir-fry until leaves begin to wilt then remove from the heat. Transfer to bowls and serve.