



## Enoki mushrooms & beef in soy broth

Preparation: 15 minutes

Cooking: 8 minutes

Serves: 4

400g fresh udon noodles  
350g beef eye fillet steak, thinly sliced  
200g enoki mushrooms, trimmed & separated  
50g bean sprouts, trimmed  
3 green onions, finely sliced diagonally  
2 small red chillies, deseeded & finely chopped  
1 /3cup fresh Vietnamese mint leaves\*  
1 /2cup fresh coriander leaves  
4 cups chicken stock  
100g Swiss brown mushrooms, thinly sliced  
2 tbs light soy sauce  
1 lime, juiced  
1 tbs fish sauce  
1 tbs sesame oil

1. Place the noodles into a large heatproof bowl & cover with boiling water. Leave to stand for 5 minutes or until tender. Drain the noodles.
2. Arrange the noodles in 4 deep serving bowls. Top with the sliced beef & enoki mushrooms. Set aside.
3. Place the bean sprouts, green onions, chillies, mint & coriander into a medium bowl. Toss gently until well combined. Set aside.
4. Bring the stock to a simmer in a medium saucepan over high heat. Stir in the mushrooms, soy sauce, lime juice & fish sauce & bring mixture to the boil.
5. Ladle the hot soy broth over the noodles & beef in the serving bowls. Top with the bean sprout mixture, drizzle with sesame oil & serve.

Note: Vietnamese mint is very different to common mint & spearmint. It has dark green to purple elongated leaves with pointy tips & a hot, peppery flavour. This herb is available from Asian greengrocers.