

Kylie's Beef Noodle Soup

INGREDIENTS

- 3 cups beef stock liquid
- 2 pods star anise
- ½ tsp ground cinnamon
- 3 tsp fish sauce
- 1 Tbsp soy sauce
- 1 piece ginger, thinly sliced
- 120g bean shoot
- ½ cup fresh coriander
- ½ cup fresh basil
- ½ cup mint
- 80g vermicelli rice noodles, dry
- 150g beef rump steak, raw
- 1 medium lime juice



METHOD

1. Place the stock, fish sauce, soy sauce, ginger, star anise, cinnamon and 2 cups of water in a saucepan. Bring to the boil and simmer for 5 minutes. Remove the ginger and star anise with a slotted spoon and discard. Add thinly sliced beef.
2. Cook the noodles following packet directions. Drain and divide between serving bowls. Top with the bean sprouts and fresh herbs.
3. Reheat the stock until almost boiling and stir in the lime juice.
4. Ladle the hot stock over the noodle mixture.