

Beef & Shiitake Mushrooms with Hokkien Noodles

TWO GOOD



To make the sauce, place all the ingredients in a small bowl and stir to combine.

Place the beef in a medium bowl, pour over half the sauce and stir to combine. Set aside.

Drop the noodles into a saucepan of boiling water and cook for 3–4 minutes or until tender. Drain and refresh under cold running water. Drain well.

Heat a heavy-based frying pan or barbecue flat plate over high heat. When very hot, cook the beef for 2 minutes each side or until golden and cooked to your liking. Set aside to rest for 5 minutes, then thinly slice the beef against the grain.

Heat the sesame oil in a large frying pan over medium–high heat. Add the mushrooms and cook for 3–4 minutes or until lightly browned and just tender. Add the Asian greens and toss until just wilted. Add the noodles and the remaining sauce and toss to combine well.

Add the sliced beef, coriander and most of the spring onion, season to taste and toss to combine. Serve scattered with the sesame seeds (if using) and the remaining spring onion.

300 g trimmed beef skirt or flank steak

500 g hokkien noodles

1 tablespoon sesame oil

80 g fresh shiitake mushrooms, stalks removed, caps thinly sliced

200 g Asian greens (baby bok choy or choy sum), coarsely chopped

½ bunch of coriander, leaves picked and coarsely chopped

4 spring onions, pale parts thinly sliced

sea salt and freshly ground black pepper

2 teaspoons sesame seeds, toasted (optional)

SAUCE

4 garlic cloves, finely chopped

3 cm knob of ginger, peeled and finely grated

1½ tablespoons vegetable oil

1½ tablespoons soy sauce

3 teaspoons honey

3 teaspoons sambal oelek

3 teaspoons sesame oil

1 teaspoon kecap manis

1 teaspoon rice wine vinegar

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