

VIETNAMESE-STYLE BEEF BROTH

with Kaffir Lime & Udon Noodles





Make a Vietnamese style broth



Garlic



Beef Rump



Brown Onion



G



Carrat



Asian Greens



Oyster Sauce



Beef Stock



Kaffir Lime Leaves

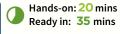


Udon Noodles



Coriander

Pantry Staples: Olive Oil, Soy Sauce





Whip up a faux pho at home, with this light and fragrant beef broth topped with noodles and sliced beef. The aromatic flavours come together to create a fresh take on soup – just right for the mild spring weather.

Our fruit and veggies need a little wash first! Along with basic cooking tools, you will use:

• medium saucepan • large deep frying pan with a lid.



Finely chop the **garlic** (or use a garlic



GET PREPPED Bring a medium saucepan of water to the boil. Finely chop the **brown onion** (see ingredients list). Finely grate the ginger. Cut the carrot (unpeeled) into 0.5cm half moons. Roughly chop the Asian greens.



BROWN THE BEEF In a large, deep frying pan, heat a drizzle of olive oil over a high heat. When the oil is hot, add the **beef rump** and cook for 2-3 minutes on each side (depending on thickness), or until cooked to your liking. Transfer to a plate to rest. *TIP: This will give vou a medium steak but cook for a little less if you like it rare, or a little longer for well done.



COOK THE NOODLES While the broth is simmering, add the udon noodles (see ingredients list) to the saucepan of boiling water and cook for 8-10 minutes, or until just tender. Drain and refresh under cold water. Roughly chop the coriander.



SERVE UP Remove the kaffir lime leaves from the broth. Slice the beef. Divide the noodles between bowls and ladle over the broth. Top with the sliced beef and garnish with the coriander.

ENJOY!

INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
soy sauce*	1 tbs	2 tbs
beef rump	1 packet	1 packet
brown onion	1/2	1
ginger	1 knob	2 knobs
carrot	1	2
Asian greens	1 bunch	2 bunches
warm water*	2 cups	4 cups
oyster sauce	1/2 tub (25 g)	1 tub (50 g)
beef stock	½ cube	1 cube
kaffir lime leaves	2 leaves	4 leaves
udon noodles	½ packet	1 packet
coriander	1 bunch	1 bunch

*Pantry Items

PER SERVING	PER 100G
2080kJ (498Cal)	497kJ (119Cal)
40.9g	9.8g
8.1g	1.9g
3.0g	0.7g
61.2g	14.6g
9.7g	2.3g
2680mg	641mg
	2080kJ (498Cal) 40.9g 8.1g 3.0g 61.2g 9.7g

For allergens and ingredient information, visit HelloFresh.com.au/foodinfo

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press). In a medium bowl, combine 1/2 the garlic, 1/2 the soy sauce, a drizzle of olive oil and a pinch of pepper. Slice each **beef rump** in half to get 1 steak per person. Add the beef rump steaks to the garlic soy

marinade and toss to coat. Set aside.

SIMMER THE BROTH Return the frying pan to a medium-high heat with a drizzle of olive oil. Add the onion, ginger and the remaining garlic. Cook, stirring, for 3-4 minutes or until softened and fragrant. Add the warm water, carrot, oyster sauce (see ingredients list), any steak resting juices, the remaining soy sauce and crumble in the beef stock (1/2 cube for 2 people / 1 cube for 4 people). Add the kaffir lime leaves and bring to a boil. Reduce the heat to low, cover with a lid and simmer for 10 minutes, or until fragrant. Add the Asian greens and cook for 1-2 minutes, or until just tender.