

Hit Beef Noodle Satay Soup

Ingredients:

2 litres chicken broth
10 oz or 300mls Hoisin sauce
5oz or 150mls Korean Barbeque Sauce
2 oz or 60 mls Satay Peanut Sauce
½ Cup finely chopped or crushed peanuts
1 teaspoon tomato paste
2 teaspoon chili oil
Sriracha hot chili sauce
2 pounds thinly sliced beef tenderloin (do not substitute)
1 peeled and chopped english cucumber
Approximately 3 cups bean sprouts
¼ cup chopped green onions
fresh cilantro for garnish
1 bag medium rice noodles

Directions:

I always buy my beef tenderloin for this soup in one large cut instead of individual steaks as it is easier to slice. I slice the beef when it is partially frozen to ensure I get nice thin pieces.

In a large soup pot add chicken broth, Hoisin sauce, Korean BBQ sauce, Satay sauce, tomato paste, peanuts, chili oil, hot sauce and beef. Cook until the beef is no longer pink and the soup is nice and hot.

Bring a large pot of water to a boil and cook rice noodles.

Chop cucumber and green onions.

To serve: In a large soup bowl place desired amount of noodles. Add soup. top with cucumbers, bean sprouts and green onions.