



## Enoki Mushrooms & Beef in Soy Broth

**200g fresh udon noodles**  
**350g beef eye fillet steak,**  
**thinly sliced**  
**200g enoki mushrooms,**  
**trimmed and separated**  
**50g bean sprouts, trimmed**  
**3 green onions, finely sliced**  
**diagonally**  
**2 small red chillies,**  
**deseeded and finely**  
**chopped**  
**1/3 cup fresh Vietnamese**  
**mint leaves\***  
**1/2 cup fresh coriander**  
**leaves**  
**4 cups chicken stock**  
**150g 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 and 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 and enoki mushrooms. Set aside.
3. Place the bean sprouts, green onions, chillies, mint and 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 and fish sauce and bring mixture to the boil.
5. Ladle the hot soy broth over the noodles and beef in the serving bowls. Top with bean sprout mixture, drizzle with sesame oil and serve.

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