



Mushroom meatballs in noodle soup

Preparation: 15 + 30 minutes chilling time

Cooking: 30 minutes Serves: 4

2 tbs olive oil
350g cup mushrooms, diced
1 small onion, peeled & finely grated
400g lean beef mince
1 /3cup finely chopped flat-leaf parsley
1 1/2 cups fresh breadcrumbs
1 egg
salt & ground black pepper, to taste
6 cups chicken stock
2 tbs kecap manis (sweet soy sauce)
350g Singapore noodles, separated

1. Heat oil in a large frying pan over high heat. Add mushrooms & onion & cook, stirring occasionally, for 5 minutes or until all moisture evaporates. Cool for 10 minutes.
2. Place mushroom mixture, beef mince, parsley, breadcrumbs, egg & salt & pepper in a medium bowl. Mix until well combined. Using 1 1/2 tbs mixture per meatball, shape mixture into meatballs. Cover & refrigerate for 30 minutes.
3. Place stock & kecap manis into a large saucepan. Cover & bring to the boil over high heat. Reduce heat to medium-low & add meatballs one at a time. Simmer, uncovered, for 15-20 minutes or until meatballs are cooked through.
4. Meanwhile, place noodles into a large heatproof bowl. Cover with boiling water & stand for 5 minutes or until tender. Drain. Place noodles into serving bowls, ladle over meatballs & broth & serve.