

Vietnamese Noodle Soup

Ingredients

8 oz Rice Noodles	1 T Vegetable Oil
12 oz Beef Sirloin (fat trimmed)	1 Onion (halved)
1 Ginger (4-inch piece, unpeeled,	halved)
3 c Beef Broth	5 Star Anise Pods
1 Cinnamon Stick	4 Scallions
2 Jalapeno Peppers (1 red and 1	green)
1/2 c Cilantro	3 T Fish Sauce
1 c Bean Sprouts	0 ds Salt
0 ds Ground Black Pepper	

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Instructions

- 1.Prepare the rice noodles as the label directs.
- 2.Meanwhile, place a large pot over high heat and add vegetable oil. Poke the meat all over with a fork to tenderize it and season with salt and pepper. Sear the meat until charred but still rare, 2 to 3 minutes per side, then transfer to a plate. Add the onion and ginger to the pot; cook about 4 minutes. Add the broth, 3 cups water, the star anise and cinnamon, reduce the heat and simmer about 20 minutes.
- 3.Meanwhile, thinly slice the scallions and jalapenos and tear the cilantro. Thinly slice the meat against the grain. Rinse noodles with cool water then drain.
- 4.Add the fish sauce to the broth and boil 5 minutes. Discard the ginger, star anise and cinnamon stick. Remove and slice the onion. Divide the noodles among 4 bowls; top with the broth, beef, scallions, cilantro, bean sprouts, jalapenos and onion.