Beef Noodle Soup

Ingredients

2 lb Beef Shanks (cut into chunks)
8 clv Garlic (smashed)
4 Green Onions
2 Carrots (cut into 1-inch pieces)
1/2 t Fennel Seeds
1 Cinnamon Stick
4 Star Anise
1 T Chili Bean Paste
2 T Beef Bouillon Paste
1/4 c Rice Wine
1/2 lb Yu Choy
4 oz Pickled Mustard Greens
1/4 c Cilantro Leaves (chopped)
1 T Vegetable Oil
1 Ginger (3" piece, chopped)
1 Onion (chopped)
2 Tomatoes (chopped)
1/2 t Black Peppercorns
4 Dried Chilis (broken in half)
4 Cloves (ground 1/4 teaspoon)
2 T Sweet Bean Paste
1/2 c Soy Sauce
1/4 c Rock Sugar
1/2 lb Taiwanese Noodles (chopped)

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Instructions

1.In a medium pot, fill halfway with water and bring to a boil. Add beef shank and boil for 7 minutes. Drain and rinse beef, then set aside.
2.In your Instant Pot hit the saute button and make sure it's on high then add oil. Once oil is heated add garlic, ginger, 3 green onions cut into 1-inch pieces, onion, dried chilies, and cinnamon stick and saute until fragrant about 3 minutes.
3.Add beef, chili bean paste, sweet bean paste, and beef bouillon and brown for 3 minutes. Add soy sauce and cook for 2 minutes. Add tomatoes, rice wine, carrots, and rock sugar then hit cancel on Instant Pot. Add 7 cups of water.
4.In a stock bag add fennel, peppercorns, star anise, and cloves. Then add to the Instant Pot. Give everything a good mix. Hit meat/stew button and set for 40 minutes.
5.When done, let the pressure naturally release for about 1 hour. Skim the oil off the surface of broth and discard. Discard cinnamon stick, spice packet, chili and ginger pieces. Taste for seasoning and adjust as needed.
6.In a medium pot boil you choy for a few minutes until softened. Add noodles and prepare according to package instructions.

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7.To serve, add noodles to each of the bowls then top with yu choy. Pick out pieces of beef and add to each bowl. Ladle broth on top of noodles. Top with pickled mustard greens, 1 whole green onion chopped and cilantro.