



Sichuan Beef Noodle Soup

The braising liquid leftover from making Sichuan-style red braised beef short ribs becomes a flavour-packed beef stock or broth, which I use to make a delicious Sichuan beef noodle soup. If there's any meat leftover from the braised beef ribs, or green vegetables from that meal, I add that too. Of course you could always make this soup from any beef stock, just add some chilli paste or chilli oil to amp it up for the Sichuan flavour.

Serves 4 as a starter or light meal



INGREDIENTS

- 3 cups cold beef stock (750ml)
- 1½ cup water (375ml)
- 150g (5oz) dried noodles (or about 225g/8oz fresh)
- Leftover beef from Sichuan-Style Red Braised Beef Short Ribs (optional)
- Leftover stir-fried greens (optional)
- Handful coriander leaves and/or a few finely sliced green onions, for serving

METHOD

1. Discard most of the fat from the top of the stock (I leave a little in for extra flavour).
2. Place stock and water in a saucepan that holds it with plenty of room to spare.
3. Bring to the boil, add noodles, return to the boil then reduce heat to a gentle boil and cover it if you can do so without it boiling over. Cook for a few minutes, until noodles are tender, using packet directions as a guide.
4. Meanwhile, slice leftover beef or green vegetables (if using), adding them to the saucepan once the noodles are tender and simmering for a further minute to warm through.
5. Ladle the beef broth and noodles into deep bowls, top with coriander and/or green onion and serve.