

# Cooking Recipe

## Beef fried noodles

**Main course for 6 people**

Preparation time:  
30 Minutes

Cooking time:  
10 Minutes

### Preparation:

Cut the beef into fine slices and add: the alcohol, 2 teaspoon of Nuoc Mam, 1 tablespoon of Soya Sauce, the green lemon juice, salt and pepper.

Mix well and let macerate for 30 minutes.

In the meantime, cut the broccoli, the peppers and the onion in quite big slices (*in squares of about 1cm*).

Open the bags of noodles (*do not use the little bags of oil and aroma inside*).

Immerse the noodles in hot water for 1 minute. Immediately run them under cold water after that, then drip them dry.

In a pan, fry the chopped garlic with a little bit of oil.

Add the vegetables with: 5cl of water, 3 tablespoon of Nuoc Mam, 3 teaspoon of Soya Sauce, 1 teaspoon of salt and 1 teaspoon of sugar.

Cook at strong fire for 3 to 4 minutes.

Remove and put aside.

Fry the beef with a little oil.  
Remove and put aside.

Fry the noodles with a little oil for 2 minutes.

Add the vegetables and the beef.

Leave it under heat for 2 minutes while mixing well.

### Ingredients:

500 gr of beef,  
4 packs of Chinese  
noodles,  
1 red pepper,  
1 yellow pepper,  
1 green pepper,  
1 broccoli,  
1 yellow onion,  
2 tomatoes,  
1 clove of garlic,  
100 gr of shallots,  
1 green lemon,  
2 cl. of strong white  
alcohol (Rhum  
ideally),  
Oil,  
Salt,  
Pepper,  
Sugar,  
Nuoc Mam, Soya  
sauce.

