

# Miso veggies & beef with noodles



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Preparation 15 mins | Cooking 10 mins | Serves 4

450g fresh hokkien noodles  
2 tbs vegetable or peanut oil  
500g beef scotch fillet steak, sliced into thin strips  
3 green onions (shallots), trimmed and cut into 3cm pieces  
2 garlic cloves, finely chopped  
1 bunch gai lum, trimmed and stems chopped  
1 bunch asparagus, trimmed and cut into 5cm pieces  
200g snow peas, trimmed  
sesame seeds, to serve

### Miso sauce:

2½ tbs white miso paste  
1 tsp sesame oil  
2 tbs mirin  
1 tbs water

**STEP 1** To make miso sauce, place all ingredients into a small bowl. Mix until well combined. Set aside.

**STEP 2** Place noodles into a heatproof bowl. Cover with boiling water. Stand for 1 minute or until tender. Drain and separate noodles. Keep warm.

**STEP 3** Heat a wok over high heat. Add oil and heat until hot. Stir-fry beef in 2 batches until evenly browned. Transfer to a plate.

**STEP 4** Add green onions, garlic, gai lum stems and asparagus to wok. Stir-fry for 2 minutes until vibrant. Add snow peas. Stir fry for 1 minute. Add gai lum leaves, beef and miso sauce. Toss until hot.

**STEP 5** Arrange noodles in 4 serving bowls. Top with beef mixture. Sprinkle with sesame seeds and serve.