

# Black Pepper Beef Noodle Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 2

150g tender beef

¼ onion

1 portion La noodles

minced cilantro as needed

**Seasonings A:**

1 tablespoon cooking wine

1 teaspoon soy sauce

1 teaspoon sugar

½ teaspoon cornstarch

**Seasonings B:**

2 tablespoons soy sauce

1 teaspoon sugar

3 tablespoons water

½ tablespoon cornstarch water

½ teaspoon coarsely-ground black pepper

**Seasonings C:**

½ cup beef bone broth

½ teaspoon salt

**Method:**

Cut beef into thick strips, so that the shape is similar to the shredded onions and the texture is better as well, and marinate in seasoning A for 15 minutes, then blanch through smoking oil rapidly and remove. Shred onion and stir-fry with 2 tablespoons of cooking oil until fragrant. Return beef and add seasonings B to taste. Sauté until even and remove. Bring a pot of water to a boil. Cook noodles until done, remove to a bowl and mix well with seasonings C. Spread the black pepper beef on top and sprinkle with minced cilantro. Serve. Coarsely-ground black pepper is more fragrant, however, sprinkle it after the beef is done stir-frying, do not add too early to the ingredients.

[asian\_free\_recipes\_download]/[asian\_free\_recipes\_download]