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## Asian Beef with Rice Noodles – serves 4

200g dried vermicelli rice noodles  
2 tablespoons toasted sesame oil  
1 red onion, thinly sliced  
2 stalks lemongrass, finely chopped **(or use paste)**  
3 cloves garlic, finely chopped **(or use paste)**  
3 red chillies, deseeded and finely chopped (save some to garnish) **(or use paste)**  
500g 5% fat beef mince  
3 tablespoons light soy sauce  
1 tablespoon fish sauce  
Juice of 3 limes  
1 tablespoon honey  
2 carrots, cut into matchsticks  
Small bunch mint leaves, shredded  
Small bunch basil leaves, shredded  
50g salted cashews, finely chopped  
Crispy onions (optional)

1. Put the noodles into a large bowl and cover with boiling water. Leave to sit for 5 minutes and then drain.
2. Heat the toasted sesame oil in a large frying pan. Add the red onion, lemongrass, garlic and red chillies and stir for a minute.
3. Add the beef and mix well and cook the beef for about 10 minutes until browned.
4. Meanwhile mix the soy, fish sauce, lime juice and honey together. Once the beef is cooked add the carrots and the dressing and cook for a further two minutes. Add the noodles and mix well.
5. Scatter the mint and basil leaves and top with the chopped peanuts and crispy onions and a few slices of the red chilli.