

## Pro Tip Recipes

PREP TIME 15 MIN | COOK TIME 15 MIN | SERVES 10

### OUTDOOR WOK TOSSED VIETNAMESE CARAMEL BEEF

#### Method

1. Heat wok over high heat, add oil, garlic, ginger, fish sauce and mince. Cook until mince is caramelised and brown. Remove from heat.
2. Return wok to the heat, add brown sugar and 40mls water. Cook for 5 minutes or until sugar dissolves and becomes a dark caramel colour.
3. Add beef mince and cashews and cook, stirring constantly to prevent catching. Continue to cook until the beef is cooked through, sticky and coated thoroughly in the caramel. Add sugar snap peas, broccolini, herbs (reserving some for garnish) and top with cashews. Taste and adjust seasoning with lime juice and zest.
4. Place noodles on plate and top with beef mixture. Scatter with reserved herbs and serve immediately.

#### INGREDIENT LIST

##### Beef

- 1.3kgs beef mince

##### Other Ingredients

- 20mls vegetable oil
- 25g garlic, crushed
- 15g grated ginger
- 50mls fish sauce
- 310g brown sugar
- 150g sugar snap peas, trimmed
- 525g broccolini, trimmed
- 80g Thai basil leaves
- 80g coriander leaves
- 80g Vietnamese mint leaves
- 155g cashew nuts, toasted
- 1kg Cooked Udon Noodles

##### Serving Suggestions

- Reserved herbs and cashews

