

### INGREDIENTS

500g sirloin, thinly sliced  
1 pkg. rice or egg noodles  
1 shallot, minced OR 1/4 cup chopped onion  
4-5 cloves garlic, finely chopped  
1 thumb ginger, sliced thinly into matchsticks  
1 fresh red chili, sliced (optional)  
5-7 shiitake mushrooms, sliced  
1 red pepper, sliced into thin strips  
1 carrot, sliced or shredded  
3 cups greens (Gai Lan, Bok Choy, broccoli)  
1 handful of Thai basil and cilantro, chopped  
1 tsp sesame oil  
3 tbs soy sauce  
1 tsp brown sugar  
2-3 tbs coconut or peanut oil  
1 lime, to juice

### STIR-FRY SAUCE:

2/3 cup good-tasting chicken stock  
3 tbs soy or hoisin sauce  
3 tbs Mirin or rice wine vinegar  
1 tbs fish sauce  
1 tbs white miso paste  
2 tsp brown sugar  
1/3 to 1/2 tsp sambal oelek  
2 tsp cornstarch



### PREPARATION

Make stir fry sauce, put in sliced steak and leave to marinate for 1 hour or overnight.

Prepare the vegetables and set aside.

Put noodles on to cook.

Put sesame oil in a pan and begin with the onion and the ginger then the rest of the vegetables, saving the herbs for the end. When the peppers are really coloured put aside on a platter and heat other oil and add steak and sauce. Cook for 2 minutes and add noodles and vegetables. Toss in herbs and plate. Squeeze lime over platter and serve.