



## Recipe Name: BEEF WITH VIETNAMESE CORIANDER AND SRING ONIONS

Ingredients: serves 4

1.1 Pound	Beef (lean)
1 Tbsp.	White Pepper
2 Tbsp.	Fish Sauce
1 Tsp.	Flour
	Oil
2	Spring Onions
1	Onion
2 cloves	Garlic
1 bunch	Vietnamese Coriander, fresh

Steps to follow:

Mix the Fish Sauce with the White Pepper and add the flour. Cut the beef into very small slices and add to the mixture. Mix well and marinate for 30 minutes. Heat the oil in a wok and sauté the chopped onions and the chopped garlic. Add the marinated beef. The beef should not brown so it has to be continuously stirred. When the meat is cooked add the coarsely chopped Vietnamese Coriander and the spring onions cut in rings. Mix everything and let cook for a few more seconds. Serve with Basmati rice or rice noodles.