

## Szechuan Beef Noodle Soup



### Ingredients:

8 ounces thin Thai rice noodles  
8 cups beef broth  
2-pound boneless chuck roast, trimmed and thinly sliced  
4 cloves garlic, finely minced  
2 large carrots, peeled and thinly sliced into rounds  
1 large white onion, finely chopped  
1 head baby bok choy, thinly sliced  
1 pkg baby Portobello mushrooms, cleaned and thinly sliced  
1 can fire roasted diced tomatoes  
1/2 cup red chile paste  
1/2 cup green onions, thinly sliced  
1/4 cup cilantro leaves, finely chopped  
1/4 cup dark brown sugar  
4 tablespoons coarse black pepper  
2 tablespoons kosher salt  
2 tablespoons fresh ginger, peeled and finely minced  
2 tablespoons olive oil  
2 tablespoons low-sodium soy sauce

### Directions:

- 1) Preheat your oven to broil, and lay the sliced beef onto a foil-lined baking sheet.
- 2) Season the beef with the salt and half of the pepper and place the baking sheet under the broiler for 4 to 6 minutes until the meat is browned. Turn the meat over and broil an additional 2-3 minutes. Remove the pan from the oven and transfer the meat to a bowl.
- 3) Spread the sliced mushrooms onto the foil-lined baking sheet and place the sheet in the oven, broiling the mushrooms for 4 to 6 minutes until browned. Remove the pan from the oven and set aside.
- 4) In a deep soup pot, heat the olive oil over medium-high heat until shimmering. Add the garlic, onion, ginger, and carrots to the pot, and cook 6 to 8 minutes until the vegetables start to soften.
- 5) Stir in the tomatoes, soy sauce, chile paste, brown sugar, and remaining black pepper, and cook for 1 minute.
- 6) Add the beef broth, beef, and mushrooms to the pot and bring the soup to a boil.
- 7) Cover the pot with a lid and reduce the heat to medium. Cook for 15 to 20 minutes until the meat is tender.
- 8) While the soup cooks, prepare the noodles according to package directions, rinse with cold water and drain.
- 9) Add the noodles, bok choy, and cilantro to the pot and stir well.
- 10) Serve the soup in deep soup bowls topped with sliced green onions.