



# Asian Beef Soup with Baby Bok Choy

SERVES 4

## INGREDIENTS

½ cup salt reduced soy sauce  
3 cups salt reduced beef stock  
2 slices of ginger  
1 garlic clove, sliced  
1 stalk of lemongrass, lightly crushed with a knife  
3 star anise  
1 medium onion, thinly sliced  
480g lean rump steak, thinly sliced  
4 spring onions, thinly sliced  
mint leaves  
To serve steamed baby bok choy

## METHOD

1. Put the soy sauce, stock, ginger, garlic, lemongrass and star anise in a saucepan over medium heat and bring to a simmer. Simmer gently for 5 minutes.
2. Add the onion and simmer for 5 minutes until soft. Add the beef and simmer until just cooked, 1-2 minutes.
3. Serve with the bok choy topped with the spring onion and mint leaves

