

Around the World for £4 or less took us the ?K? - Kazakhstan / Kyrgyzstan

This is a combination of two recipes. A very tasty combination to be honest!

Ingredients:-

1 Onion, sliced

4 Cloves of Garlic, grated

Tomato Purée

Beef, cut into strips

1 tin of chopped Tomatoes

1 Red Pepper, sliced

1/4 Cabbage, sliced

1 Red Chilli Pepper, sliced

1 tsp Paprika

1 tsp Sugar

Chopped Coriander

Oil

1/4 Turnip, chopped

Beef Stock dissolved in 330ml of hot water

Red Chilli flakes

Salt & Pepper to season

Chilli Oil (Make you own)

1/8 of a cup of Rice Wine Vinegar

Rice Noodles

½ tsp Dill

Method:-

- (1) Lightly fry Garlic and Onions then add the Beef strips and continue to fry for a few minutes.
- (2) Add the Tomato Purée, spices, chopped vegetables and other ingredients then sweat down on a low heat for 10 minutes.
- (3) Add the Stock and simmer until the vegetables are cooked and the Turnip is tender.
- (4) Add Rice Noodles to boiling water and simmer.
- (5) Add the Coriander and simmer for a further minute.
- (6) Drain the noodles and ladle the sauce over the top.
- (7) Add fresh Coriander to garnish.

Serve with a scattering of deep fried Noodles, a slice of Lime, Tomato and Cucumber salad and Naan Bread perhaps?