

Mie Noodles with Tender Beef and Spinach

20–30 Min

Ingredients 3 Portions

= Kotányi Produkte

250 g	Mie noodles (or other Asian noodles)
3 piece	Onions
5 piece	Garlic cloves
250 g	Cocktail tomatoes
2 tbsp.	Sesame oil (or sunflower oil)
3 tsp.	Tomato puree
200 ml	Coconut milk
200 g	Spinach (thawed from frozen or blanched)
250 g	Beef for sautéing
Tbsp.	Sesame seeds
2 piece	Limes
2 tbsp.	Curry Tikka Masala
1 tbsp.	Chili Hot
1 pinch	Sea Salt, Coarse
	Soy sauce

Preparation

1. Cook the noodles according to the instructions on the packaging.
2. Finely chop the onions and garlic, then quickly sear with the quartered cocktail tomatoes in oil. Add the Kotányi Tikka Masala mix and chili and fry for a few seconds. Use lime juice to deglaze the pan, then add the tomato puree and coconut milk and bring to the boil.
3. Cut the meat into strips (3–4 cm), fry in oil and season with salt.
4. Mix the noodles with the sauce and heat. Fold in the spinach, then season with salt and soy sauce to taste.
5. Arrange the strips of beef on the noodles. Sprinkle on the toasted sesame seeds and enjoy.