



Mie Noodles with Tender Beef and Spinach

🕒 20–30 Min   

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.

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

