



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
¼ Cabbage, sliced
1 Red Chilli Pepper, sliced
1 tsp Paprika
1 tsp Sugar
Chopped Coriander
Oil
¼ 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?