

# SAUCY TOMATO BEEF NOODLE (SPAGHETTI)

*From the kitchen of Asmah Laili. Recipe by Zaharah Roziz*

## Ingredients:

750 g beef, cut thinly 2 cm thickness (trim all fats)  
3 cups water to boil beef  
½ kg squids, cleaned and cut 3 cm size (optional)  
½ kg prawns, shelled, leaving tails intact (optional)  
12 stalks fresh red chilies } finely  
8 cloves garlic } ground  
500 g angel hair spaghetti  
500 g beansprouts  
½ kg mustard greens cut into 4 cm size  
2 stalks spring onions, cut 3 cm lengths  
4 tomatoes, sliced  
220 g tomato puree  
5 tbs oil  
3 pcs bay leaves  
salt and a little sugar



## Garnishing Ingredients:

2 eggs beaten and fried, sliced  
4 tomatoes, cut into 6 wedges  
2 stalks spring onions, cut 3 cm lengths  
fried shallots  
4 fresh red chilies, sliced

## Method:

1. Boil spaghetti with enough water. Add in salt and bay leaf. Once spaghetti is tender (al dante), drain until dry and mix with 1 tablespoon olive oil. Put aside.
2. Boil beef with 3 cups water and a little salt until the beef is tender. Drain and reserve 2-3 cups of stock. Slice cooked beef and put aside.
3. Heat oil in a wok. Sauté ground ingredients until slightly brown. Add in tomato puree, beef, 2 cups stock, salt and sugar. Cook until boiling, and then add in squids and prawns. Stir well.
4. Next add in spaghetti and sliced tomatoes. Stir fry. Lastly add in mustard greens and spring onions. Turn off heat and mix the spaghetti well to incorporate ingredients. The noodles should be moist and not dry.
5. Garnish with garnishing ingredients before serving.