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Asian Beef and Noodle Soup

- 3 Oz uncooked cellophane noodles
- 1 Tbsp dark sesame oil
- 1 1/2 Lb boneless beef top sirloin steak, cut into bite-size strips
- 2 Tsp finely chopped garlic
- 2 Packages (about 3.5 oz each) fresh shiitake or button mushrooms, sliced
- 6 Cups reduced-sodium beef broth
- 2 Cups finely sliced bok choy
- 1 Cup julienne-cut carrots
- 1/2 Tsp ground ginger
- 1/8 Tsp pepper
- 2 Medium green onions, sliced (2 tablespoons)

- 1) In medium bowl, soak bundle of cellophane noodles in warm water 10 to 15 minutes or until softened; drain. Cut noodle bundle into thirds. Cover and set aside.
- 2) In 5- to 6-quart Dutch oven, heat oil over medium-high heat. Cook beef, garlic and mushrooms in oil 5 to 6 minutes, stirring occasionally, just until beef is no longer pink.
- 3) Stir in remaining ingredients except noodles and onions. Heat to boiling; reduce heat to medium-low. Cover; cook 14 to 15 minutes, stirring occasionally, until beef is tender.
- 4) Stir in noodles. Cover; cook 2 to 3 minutes or until noodles are hot. Sprinkle with onions.

Makes 6 Servings

