



This was a recipe we first tried in November 2018 ([Original recipe here](#)) For some reason it came to mind the other day and we had most of the ingredients. So we thought we have a play with it and modify it a little. The new version didn't disappoint?.

Ingredients:-

For the Sauce

35ml fish sauce
4 bird's-eye chillies, sliced
1 large garlic clove, very finely minced
The juice of half a Lime
1 Tbsp Coriander, finely chopped

For the Beef

6 red or green bird's eye chillies (fewer if you want it less hot)
3 large garlic cloves, minced
3 tbsp vegetable oil
1 Medium Onion
200g Minced Beef
1 Tbsp Brown Sugar
About 2 tbsp fish sauce
big handful of Coriander, finely chopped
1 Spring Onion, sliced
2 large eggs
Ground Paprika to dress

Rice Noodles

Method:-

- (1) For the serving sauce, mix all the ingredients and set aside.
- (2) Meanwhile, for the beef, coarsely chop the chillies with the garlic, add the sliced Onion and a pinch of salt.
- (3) Heat 3 tbsp of oil in a wok then fry the garlic, Onion and chilli mixture, but don't let it colour. Add the beef and stir-fry for a minute, until only just cooked.
- (4) Season to taste with the sugar and fish sauce but be careful not to make it too salty. Add 50ml water and gently simmer for a few minutes, but don't let it boil or the meat will become tough. There should be enough liquid to make a bit of a sauce.
- (5) Stir in the chopped Coriander and remove from the heat.
- (6) Fry your eggs in a separate frying pan.
- (7) Pour the sauce into the Wok, add the sliced Spring Onion and stir well.
- (8) Soften your Rice Noodles in boiling water and drain.
- (9) Lay the Stir-Fried Beef over a bed of Noodles.
- (10) Add your fried egg on top of each plate.
- (8) Dress with a little remaining Spring Onion, Coriander and a sprinkling of Paprika.

This certainly isn't an authentic recipe after our tinkering, but if anything it was better than the original. Recipes evolve. We served this with home made Plum and Ginger Chutney. Which also has Birds Eyes Chillies in it and is if anything a bit hot. But we inadvertently made three jars and it will be used!