

## Asian Beef Noodle Soup - adapted from Cook's Country

- 8 cups low-sodium chicken broth
- 1 Tablespoon fresh ginger, minced
- 2 garlic cloves, minced
- 2 Tablespoons fish sauce
- ½ teaspoon Chinese five-spice powder
- 12 ounces rice noodles, or rice vermicelli
- 1 pound lean beef, sliced thin, and cut into ¼-inch pieces
- ½ medium head Napa cabbage, sliced thin
- ¼ cup finely chopped cilantro
- Garnish options: lime wedges, sliced green onion, and chopped jalapenos. Chopped roasted peanuts, bean sprouts, and basil leaves are great, too.
- Sriracha, sweet & hot chili paste, soy sauce for serving

Bring broth, ginger, garlic, fish sauce, and five-spice powder to boil in a large pot. Reduce heat and simmer about 10 minutes.

Add noodles and cook according to package directions, stirring occasionally, until tender.

Stir in beef and cabbage and simmer until cabbage is wilted and beef is cooked through, about 2 minutes.

Add cilantro and serve.