



Sapasui - chop suey

Sapasui - chop suey a Pacific favourite.



Time to prepare: 30 minutes



Time to cook: 0 minutes



Serves 4

Ingredients

- 125 grams vermicelli noodles
- 1 tablespoon oil
- 1 onion, finely chopped
- 2 cloves garlic, finely chopped
- 2 teaspoons fresh ginger, grated
- 500 grams lean beef, cut into thin strips

- 1 red capsicum or carrot, finely chopped
- 1 head broccoli, cut into bite-size pieces
- 1 cup green beans, sliced
- 2 tablespoons soy sauce
- 2 tablespoons lemon juice
- 1/2 cup coriander, chopped roughly

Method

1. Place the vermicelli noodles in a large bowl and add hot water until just covered. Soak for 10-15 minutes or until the noodles have expanded.
2. Heat the oil in a large pot, add the onion and cook until softened.
3. Add garlic and ginger and stir briefly.
4. Add the beef and cook until it is browned on both sides.
5. Drain the vermicelli over a bowl, saving a 1/2 cup of the soaking liquid.
6. Add the vermicelli and the 1/2 cup of soaking liquid to the beef mix.
7. Add the vegetables and soy sauce. Simmer for a couple of minutes.

Notes

Be careful not to stir this dish too much or the vermicelli will become mushy.

You might also like...



Pork chop suey

A twist on a Pacific favourite - this version is loaded with vegetables.

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Asian pork stir-fry

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Asian tomato and noodle soup

The beauty of this soup is it's versatility, add any vegetables you have on hand.

[\(/eat/recipes/asian-tomato-and-noodle-soup\)](#)