

Beef Ramen Noodle Soup by <http://alialamode.blogspot.com/2014/11/beef-ramen-noodle-soup.html>

2 Tab olive oil
1 large onion, diced
3 medium carrots, peeled and sliced
2 stalks celery, diced
2 cloves garlic, minced
1/4 cup fresh chopped parsley, divided
1 can sliced water chestnuts (optional*)
3 cups beef stock
2 cups chicken stock
2 cups water
5 Tab soy sauce
1-2 Tsp sriracha
3 packages Ramen noodles, seasoning packet discarded
4 green onions, chopped
Sliced steak, recipe below
Soft boiled eggs, recipe below
Salt & Pepper, to taste

Heat the olive oil in dutch oven or other large soup pot over medium high heat. When the oil is hot, add the onion, carrots, and celery and cook for about 10 minutes until the vegetables are getting soft and the onions are translucent. Add the garlic and parsley and cook for another minute. Add the beef stock, chicken stock, water, soy sauce, and sriracha. Season to taste with salt and pepper. Bring the soup to a boil, turn down the heat, and simmer for 10-12 minutes. Add the Ramen noodles and cook for 3 minutes. Serve the soup in bowl and top with green onions, remaining parsley, slices of steak, and soft boiled eggs.

Steak Recipe:** Season steak with a mixture of garlic powder, onion powder, salt, pepper, and a tiny bit of ginger powder. You can really use any blend of seasoning that you like to your tastes. We used really thin cut (approx 1/2") steaks and just seared in a skillet for a couple minutes on each side and then sliced thinly on a bias. You could substitute the beef for chicken breast, pork loin, sausage, tofu, etc.

Soft Boiled Egg Recipe*:** Bring 1/2" of water to a boil in a small saucepan. Add as many eggs as you desire, cover, and cook for 6 1/2 minutes exactly. Run cold water over the eggs until you can handle them, then peel, and cut to serve.

**Note from Carol: We love water chestnuts, so I always toss in a can(draind) of sliced ones with the garlic and parsley.*

***Note from Carol: When we grill steaks, we always cook at least one extra so we have it for making this soup. So, I take the leftover steak, slice it, and toss in the seasonings described above.*

****Note from Carol: When cutting the eggs, I use a sharp knife and wipe it clean in between each slice. OR, you can use a piece of dental floss (unflavored unless you want your eggs tasting like mint – ha!) for a quick, clean slice.*