

## Beef Yaka Mein

Unique to New Orleans, this dish combines the best of Cajun and Chinese flavors with a tender cut of beef stacked on top of noodles in a flavorful broth.

## **INGREDIENTS**

1 beef Ribeye Cap Steak (about 1 pound)

4 teaspoons Creole Seasoning, divided

1 tablespoon vegetable oil

1/2 cup sliced green onion

1/2 cup sliced celery

1/2 cup sliced shallots

2 tablespoons thinly sliced garlic

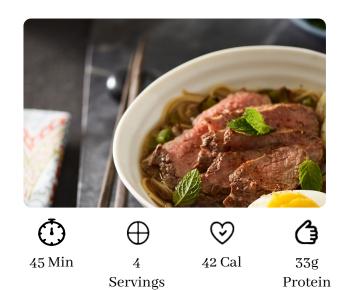
1 quart beef broth

2 cups cooked angel hair pasta

4 hard-cooked eggs, peeled and halved

Hot pepper sauce, Creole Seasoning, fresh chopped mint

leaves (optional)



## **COOKING**

1. Heat large nonstick skillet over medium heat until hot. Season beef Ribeye Cap Steak with 2 teaspoons Creole Seasoning. Place steak in skillet; cook 17 to 18 minutes for medium rare  $(145^{\circ}F)$  to medium  $(160^{\circ}F)$  doneness, turning occasionally. Remove from skillet; Let rest 10 minutes.

2. Meanwhile, heat oil in large stock pot until hot. Add onion, celery, shallot, garlic and remaining 2 teaspoons Creole Seasoning. Cook 4 to 5 minutes until all vegetables are translucent. Add stock; bring to a boil. Add pasta; cook 2 to 3 minutes until pasta is hot.

3. Carve steak into thin slices. Divide soup between 4 bowls; top with steak. Place 2 egg halves in each bowl. Garnish with hot pepper sauce, creole seasoning and mint leaves, as desired.

## **NUTRITION**

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL
4		22.2g	245mg		27g	33g	1	0

<sup>\*</sup>The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com						
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