

## 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)



45 Min      4      42 Cal      33g  
 Servings      Protein

### 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°F) to medium (160°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		
4		22.2g	245mg		27g	33g	1	0

\*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.

