



## Zhongye Foods (Dalian) Co., Ltd.

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### Spicy Beef Soup Recipe

#### Ingredients (1 serving)

- ◆ **Yinghok Spicy Beef Soup:** 40g
- ◆ **Noodles:** 200 g (ramen or regular)
- ◆ **Beef Slices:** 3 slices
- ◆ **Bok Choy (Pak Choi):** 20g
- ◆ **Water:** 320g
- ◆ **Green onion:** 2g
- ◆ **Tomato Slices** 3 slices

#### Instructions

1. Prepare the broth: Place 40g of spicy beef soup in a container, add 320g of boiling water, dilute at a 1:8 ratio, stir well, and set aside to make a spicy beef broth.
2. Cook the noodles: Pour an appropriate amount of water into a pot, bring to a boil over high heat, add 200g of noodles, and cook according to the recommended cooking time on the noodle package. Once cooked, drain the water.
3. Prepare the toppings: Wash and chop the scallions, prepare 20g of bok choy, 3 slices of beef, and 3 slices of tomato.
4. Assemble the ramen: Place the drained noodles in a bowl, pour in the prepared spicy beef broth, add the bok choy, beef, and tomato in that order, and finally sprinkle with chopped scallions. A delicious bowl of spicy beef ramen is now ready!

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