



SPOTLIGHT RECIPE
COUNTRY - SAMOA

FLANK STEAK SAPASUI

SERVES 8

INGREDIENTS

- 1 pound vermicelli noodles
- 2 ounces canola oil
- 1 pound flank steak, thinly sliced
- 2 cups hot water
- 1 cup onion, julienned
- 2 tablespoons garlic, minced
- 2 tablespoons fresh ginger, grated
- 1 cup low-sodium soy sauce
- 2 tablespoons scallions, finely chopped
- 1 teaspoon crushed red pepper flakes

DIRECTIONS

Place the vermicelli noodles in a large bowl and cover with the hot water to soften. Let sit for 10 minutes.

Place a large skillet over high heat, and then add the canola oil and the flank steak. Cook 5 to 6 minutes. Add the onion, garlic and ginger and reduce to medium heat. Cook 5 to 6 minutes.

Once the meat is cooked through, add 1 cup of water and soy sauce to cover the meat. Cook 5 to 6 minutes.

Use scissors to cut the noodles into smaller pieces, and then drain.

Add the vermicelli 1 handful at a time to the beef and stir well after each addition. Keep stirring to prevent sticking to skillet.

Once all of the vermicelli is added, add 1 cup water to the skillet.

Reduce the heat to low, cover and cook 5 to 6 minutes. Stir the skillet often so it doesn't burn. The finished sapa sui should not look dry or watery but somewhere in between. Stir in the scallions and red pepper flakes, remove from the heat and serve immediately.

Side dishes

Garlic Green Beans • Sauteed Eggplant and Peppers

