

Taiwanese Spicy Beef Noodle Soup (Instant Pot)

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-beef-tendon-recipe-instant-pot>

Ingredients:

- 2 pounds beef shank can use boneless or with bones
- 1 pound beef tendon
- 4 star anise
- 1 cinnamon stick
- 2 black cardamom pods
- 1 tablespoon fennel seed
- 1 tablespoon Sichuan peppercorn
- 2 tablespoons bean paste dou ban jiang red fermented broad, omit if you don't like spicy
- 1 tablespoon black bean paste or black bean garlic sauce
- 3 tablespoons dark soy sauce
- 1 tablespoon light soy sauce
- 2 tablespoons Shaoxing wine or dry sherry
- 1 teaspoon 5-spice powder
- 1 head garlic about 12 cloves smashed
- 1 inch ginger smashed
- 3 green onions chopped into large pieces
- 3 medium tomatoes cut in half
- 1 tablespoon rock sugar or granulated sugar
- 1 teaspoon sea salt
- 4 cups beef broth
- cold water to top up as needed
- 3 heads bok choy or any leafy greens
- 1 1/2 pounds wheat noodles dried or fresh
- 3 green onions chopped
- pickled mustard greens optional
- 3 sprigs cilantro chopped
- chili oil