

Yakamein (New Orleans Noodle Soup)

with Shredded Beef



2 Servings

What we send

- ½ lb shredded beef ^{1,6}
- 6 oz spaghetti ¹
- 1½ oz pkt Worcestershire sauce ⁴
- ¼ oz Cajun seasoning
- 1 pkt beef broth concentrate
- 1 yellow onion
- 2 oz celery
- 1 green bell pepper
- 2 scallions
- 1 oz Buffalo sauce

What you need

- ketchup
- 2 large eggs ³

Tools

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 0kcal

1. Boil eggs

Boil eggs remove from pot, keep water

4. Cook aromatics

In medium pot, cook onion, celery, and
peppers until softened

2. Cook pasta

cook spaghetti, drain

5. Cook soup

Add 4 cups water, beef broth, cajun
seasoning, some of the worcestershire,
and shredded beef, simmer, season to
taste

3. Prep ingredients

Chop onions, pepper, celery

Thinly slice scallion

Break up beef

6. Finish & serve

Divide soup and spaghetti between bowls
halve eggs and add drizzle with hot sauce
and ketchup garnish with scallions