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Shanghai Noodles with Grilled Rib Eye and Broccoli Recipe courtesy of P.F. Chang's China Bistro

Ingredients:

- 1 pound Shanghai noodles, egg-based
- (4) 8 ounce Rib Eye Steaks, 1" cut
- 1 pound broccoli florets
- 1 large white onion, julienned
- 2 tablespoons garlic, minced
- 2 tablespoons fresh ginger, minced
- 1 teaspoon dried chili flakes
- ¼ cup soy sauce
- 1 cup hoisin sauce
- ¼ cup dry white wine
- 3 ounces butter, unsalted
- 4 tablespoons soy bean oil
- ¼ cup fresh squeezed orange juice
- Salt and pepper to taste

Procedure:

Combine the hoisin, orange juice and soy sauce with a whisk and reserve. In a small bowl, combine ginger, chili flakes and garlic with 2 tablespoons soy bean oil. Add salt and pepper to the mixture and combine well. Add rib eye steaks to marinade and refrigerate for 2 hours.

While steaks are marinating, blanch the noodles and broccoli. Bring large pot of water to a boil. Place the broccoli in a wire basket and cook for about 4 minutes at a slow boil. Remove from pot and place in ice water to stop the cooking process. Let sit in ice bath for a couple minutes until chilled.

In the same pot, cook Shanghai noodles until al dente, about 5 or 6 minutes. Remove and pour into colander. Once the excess water is removed, place the noodles on a sheet tray, and lightly coat with soy bean oil, being sure to move the noodles to prevent them from sticking. Let cool to room temperature, moving occasionally.

Remove beef from refrigerator and allow to come to room temperature for about 5 minutes before cooking. Season with salt and pepper. In a very hot oiled sauté pan, place the steaks and let cook for 5 minutes on each side (to medium-rare).

While the steaks are cooking, place 1 tablespoon of soy bean oil in a warm sauté pan and sweat the onions with 1 teaspoon of garlic, ginger and chili flakes. Once the onions are translucent, add the white wine and allow to reduce by ¾. Add hoisin mixture and stir. Let simmer for 3-4 minutes then add noodles. Toss the noodles with the sauce and allow the noodles to get hot, about 4 minutes. Add the blanched broccoli and continue to cook until noodles and broccoli are hot. Add the butter and continue to toss until noodles and broccoli are coated.

Divide the noodles onto four separate plates. Place the beef on a cutting board and cut into thin strips. Lay the rib eye slices on top of the noodles. Serve and enjoy!