



## Ingredients



- 4 cups Salt reduced beef stock
- 2 tsps Garlic Puree
- 20 g Giger root, thinly sliced
- 1 Stick Cinnamon
- 2 Whole Star Anise
- 0.25 cup Maggi Fish Sauce
- 0.25 cup Soy Sauce
- 1 tbsp Brown Sugar
- 200 g Fresh rice noodles
- 200 g Beef eye filet
- 0.5 Bunch Fresh coriander
- 0.5 Bunch Vietnamese Mint Leaves
- 1 cup Bean Sprouts
- 1 Red chilli
- 4 Sprigs Spring onions

## Instruction

1. Combine beef stock, garlic, ginger, cinnamon, star anise, MAGGI Fish Sauce, soy sauce and sugar.
2. Bring to the boil, simmer 15 minutes.
3. Meanwhile soak the rice noodles in warm water for 2 minutes, rinse, drain and divide between 4 deep bowls, top with beef, coriander, mint and bean sprouts.
4. Strain stock into a clean bowl then pour into bowls. Top with chilies and spring onions.

### Nutrition

Carbohydrates	52.23 g
Energy	344.59 kcal
Fats	5.42 g
Protein	19.56 g
Sugars	7.26 g

-  22 Minutes
-  4 portions