

Ingredients

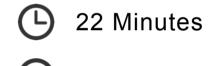
- 4 cups Salt reduced beef stock
- 2 tsps Garlic Puree
- 20 g Giger root, thinly sliced
- 1 Stick Cinnamon
- 2 Whole Star Anise
- 0.25 cup Maggi Fish Sauce
- 0.25 cup Soy Sauce
- 1 tbsp Brown Sugar
- 200 g Fresh rice noodles
- 200 g Beef eye filet
- 0.5 Bunch Fresh coriander

Instruction

Asian Beef Soup

- 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



- (+) 4 portions

0.5 Bunch Vietnamese Mint Leaves	Carbohydrates	52.23 g	4 po
	Energy	344.59 kcal	
1 cup Bean Sprouts	Fats	5.42 g	
1 Red chilli	Protein	19.56 g	
4 Sprigs Spring onions	Sugars	7.26 g	