



Ingredients

- 1 tbsp Vegetable Oil
- 500 g beef mince
- 2 tsps Garlic Puree
- 0.25 cup Maggi Fish Sauce
- 1 Bunch Chopped Coriander
- 0.25 cup Lime Juice
- 0.33 cup Brown Sugar
- 6 Sprigs Spring onions
- 0.5 Bunch Mint leaves (25g), chopped
- 1 Large Green chilli, seeded and chopped
- 2 Baby cos lettuce

Instruction

1. Heat oil large frying pan; cook mince 3-4 minutes. Add garlic and coriander roots and stems. Cook, stirring, 2-3 minutes. Add MAGGI Fish Sauce, lime juice and brown sugar and mix. Remove from heat.
2. Stir through green onions, coriander leaves, mint leaves and chilli.
3. Serve immediately with cos lettuce leaves, and steamed jasmine rice and lime wedges, if desired.

Nutrition

Carbohydrates	16.75 g
Energy	277.83 kcal
Fats	9.11 g
Protein	31 g
Sugars	14.25 g

🕒 0 Minutes

⊕ 4 portions