



## Ingredients

- 1 pkt Maggi 2 Minute Noodles Beef Wholegrain
- 1 tbsp Oil
- 1 Egg, lightly beaten
- 200 g Beef rump, thinly sliced
- 1 Medium onion (150g) onion, thinly sliced
- 2 tsps Garlic Puree
- 1 Carrot, cut into thin strips
- 2 cups frozen peas
- 1 pkt Maggi Honey Soy Stir Fry Recipe Base
- 2 Sprigs Spring onions

## Instruction

1. Cook MAGGI Wholegrain 2 Minute Beef Noodles according to packet directions; drain and keep warm.
2. Heat a large frying pan over medium heat; add eggs; swirl to form an omelette; cook 2 minutes, turn over, cook a further 2 minutes or until set.
3. Transfer to a chopping board, cool slightly. Roll up tightly and slice thinly.
4. Coat beef with infusion paste, add to frying pan; cook 2 minutes. Add onion and garlic. Cook for 2 minutes or until onion has softened.
5. Add carrot, peas, finishing sauce and cooked noodles, stirring, 2-3 minutes. Stir through egg and shallots and serve.

### Nutrition

Carbohydrates	39.91 g
Energy	332.96 kcal
Fats	10.86 g
Protein	18.7 g
Sugars	17.65 g

🕒 20 Minutes

⊕ 4 portions