



Maggi Grilled Beef Rice Paper Rolls

Ingredients

- 2 pkts Maggi Fusian Soupy Noodles Beef & Lemongrass Flavour
- 2 tbps Canola Oil
- 500 g Lean beef rump steak, trimmed & sliced into thin strips
- 24.5 pkts Wrapper, Rice Paper
- 1 Bunch Coriander, Seed, Dried, Ground
- 1 Bunch Mint
- 2.5 tbps Crushed peanuts
- 2 tbps Sesame Seeds
- 170 g Cucumber, seeds removed, sliced thinly
- 120 g Carrots
- 1 cup Bean Sprouts

Instruction

1. Set aside flavour sachets and cook MAGGI FUSIAN Vietnamese Beef and Lemongrass Flavour Noodles for 3 minutes. Drain, rinse under cold water and set aside.
2. Heat canola oil a large pan and fry beef on high for 4 minutes or until cooked through. Remove pan from heat and add reserved flavour sachets to beef; stir to coat. Transfer to a bowl, cover and refrigerate for 30 minutes or until chilled.
3. Working with one rice paper wrapper at a time, dip into a bowl of warm water for 30 seconds or until soft; place on a tea towel to drain; place a small amount of herbs, reserved noodles, peanuts, sesame seeds, cucumber, carrot, and bean sprouts; top with cooked and chilled beef; roll firmly to encase. Repeat with remaining ingredients.

Nutrition

Carbohydrates	12.96 g
Energy	453.98 kcal
Fats	20.79 g
Protein	30.52 g

⌚ 62 Minutes

⊕ 4 Makes 24 Rolls