



## Maggi Beef & Lemongrass Flavour Glazed Beef Noodle Bowl

### Ingredients

- 2 pkts Maggi Fusian Soupy Noodles Beef & Lemongrass Flavour
- 500 g Lean beef rump steak, trimmed & sliced into thin strips
- 1 tsp Ginger Puree
- 1 tsp Garlic Puree
- 1 Red chilli
- 100 g Kale
- 0.5 Bunch Coriander
- 0.5 Bunch Mint
- 3 tbsps Maggi Original Seasoning
- 2 tbsps Canola Oil
- 120 g Carrots
- 1 Cucumber
- 1 Limes

### Instruction

1. In a medium sized bowl, mix beef, ginger, garlic and chilli. Cover and refrigerate for 10 minutes.
2. Set aside flavour sachets and cook MAGGI FUSIAN Vietnamese Beef & Lemongrass Noodles for 3 minutes. Drain and rinse noodles under cold water. Mix through kale, coriander, mint, and MAGGI seasoning; set aside.
3. Heat canola oil in a large fry pan and fry beef on high for 5 minutes or until cooked through. Remove pan from heat and add reserved flavour sachets to beef; stir to coat. Divide noodles evenly into 4 bowls and top with carrots, cucumber and beef. Finish with lime.
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#### Nutrition

Carbohydrates	14.28 g
Energy	391.33 kcal
Fats	15.02 g
Protein	28.88 g

⌚ 19 Minutes

⊕ 4