



Ingredients

- 2 pkts Maggi Fusian Soupy Noodles Beef & Lemongrass Flavour
- 2 tsps Oil
- 500 g Beef, shoulder top blade steak, boneless, separable lean only, trimmed to 0" fat, select, raw
- 30 g Spring onions
- 2.5 tsps Maggi Fish Sauce
- 2 cups Red Cabbage
- 1.25 cups Bean Sprouts
- 1 Lime, cut into wedges

Instruction

1. Add oil to a large pot on high heat and fry sliced blade steak for 5 minutes or until cooked through, then add the whites of the spring onions and cook for another minute while stirring. Add 750mL boiled water to the pot and bring to the boil.
2. Set aside flavour sachets and add MAGGI FUSIAN Vietnamese Beef and Lemongrass Flavour Noodles to the pot. Cook for 2 minutes and then remove from heat and add flavour sachets.
3. Add fish sauce and serve into 4 separate bowls. Serve with red cabbage, bean sprouts, spring onion greens, and lime wedges.

Nutrition

Carbohydrates	9.43 g
Energy	366.01 kcal
Fats	15.37 g
Protein	28.57 g

⌚ 10 Minutes

⊕ 4 portions