



## Thai Beef Salad

### Ingredients

- 2 pkts MAGGI FUSIAN Noodles Thai Tom Yum
- 500 g Beef rump steak
- 1 tsp Garlic Puree
- 1 Cucumber, sliced into ribbons
- 150 g Cherry tomatoes
- 100 g Mixed Lettuce leaves
- 0.25 Red Onion, sliced
- 0.5 Bunch Fresh Peppermint
- 0.5 Bunch Coriander Leaves
- 30 g Lime Juice
- 10 g peanuts
- 15 g Sweet Soy Sauce Kecap Manis

### Instruction

1. Combine beef and garlic, then fry for five minutes or until cooked to your liking. Remove from heat, coat beef with the MAGGI FUSIAN Thai Tom Yum flavour sachet.
2. Cook noodles according to packet instructions, drain and set aside.
3. In a large bowl mix noodles with remaining ingredients, top with sliced beef.

### Nutrition

Carbohydrates	27.95 g
Energy	384.99 kcal
Fats	15.82 g
Protein	30.63 g
Sugars	5.16 g

🕒 10 Minutes

⊕ 4 Portions