

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		10 Minutes
Carbohydrates	27.95 g	
Energy	384.99 kcal	
Fats	15.82 g	
Protein	30.63 g	4 Portions
Sugars	5.16 g	