Fried Beef Curry Noodles

Ingredients

- 2 packets Maggi 3 minute Curry Noodles
- 1 tablespoon Canola Oil
- 60 g Egg
- 1 Onions
- 1 Carrots, peeled and finely sliced into matchsticks
- 240 g Green Peas
- 200 g Thin cut steak
- 4 tablespoons Maggi Masala Chilli Sauce
- 1 Clove garlic, crushed
- 2 Spring Onions

Instructions

1. Heat the oil in wok or large frying pan over medium heat; add eggs; swirl over the base to form an omelette; cook 2 minutes, turn over, cook a further 2 minutes or until set. Transfer to a chopping board, cool slightly. Roll up tightly and slice thinly.

2. Coat beef with Maggi Masala Chilli Sauce, add to hot wok or frying pan; cook 2 minutes. Add onion and garlic and cook for a further 2 minutes or until onion has softened. Add carrot, peas, stir fry for a further 2 minutes then turn off the heat.

3. Cook the noodles according to the pack instructions and add to the beef in the pan - with the curry flavoured noodle broth. Stir and heat through for a minute or so then mix through egg and shallots. Serve!

Nutrition

Carbohydrate	43.99 g
Energy	470.19 kcal
Fat	16.71 g
Fibre	9.91 g
Protein	35.31 g
of which: saturates	3.02 g
Sodium	645.31 mg
of which: sugars	19.33 g

0 Minutes

2 portions