



Maggi

Thai Sweet Chilli Beef Wraps with Lettuce

Ingredients

- 40 g Oil, Olive, Salad Or Cooking
- 180 g Onions, Raw
- 10 g Garlic, Raw
- 150 g Nuts, cashew nuts, dry roasted, without salt added
- 28 g Sauce, fish, ready-to-serve
- 20 g Soy sauce made from soy (tamari)
- 30 g MAGGI Smoky BBQ Sauce
- 25 g Lime Juice, Raw
- 5 g Coriander (Cilantro) Leaves, Raw
- 10 Lettuce, butterhead (includes boston and bibb types), raw
- 800 g Beef, ground, 70% lean meat / 30% fat, raw

Instruction

1. In a large frying pan, heat the olive oil to a high heat
2. Add the mince and sauté until browned.
3. Reduce the heat to medium and add the onions and garlic. Saute until the onions start to soften.
4. Add the cashew nuts, fish sauce, soy sauce, Maggi BBQ sauce, Maggi Sweet Chili Sauce and lime juice and stir well to combine
5. Simmer on medium for 5-7 minutes
6. Remove from the heat and stir in the fresh coriander
7. Fill individual lettuce leaves with the minced beef mixture

Nutrition

Carbohydrates	7.76 g
Energy	400.57 kcal
Fats	35 g
Protein	14.44 g

🕒 34 Minutes

⊕ 10 Wraps