



Magnificent Beef Burger in Noodle Bun

Ingredients

- 150 g MAGGI 2-Minute Beef Noodles
- 120 g Eggs
- 30 g Seeds, sesame seed kernels, toasted, without salt added (decorticated)
- 1 tbsp Oil, cottonseed, salad or cooking
- 400 g Beef, mince lean
- 1 Onions, Raw
- 30 g Coriander (Cilantro) Leaves, Raw
- 30 g MAGGI Lazenby Worcester Sauce
- 60 g Bread Crumbs, Dry, Grated, Plain
- 5 g Spices, Pepper, Black
- 30 g Mayonnaise dressing, no cholesterol
- 30 g MAGGI Chilli Garlic Sauce

Instruction

1. Cook the MAGGI Beef Flavour 2 Minute Noodles according to packet instructions, with the seasoning, drain and set aside to cool.
2. Combine the noodles, egg mixture and sesame seeds in a bowl and season well.
3. Drop spoonfuls of the noodle mixture into a hot, oiled pan – shaped inside an egg ring or large cookie cutter. Flatten lightly with a spatula and cook for 2-3 minutes. Using a spatula carefully remove the (hot) egg ring and flip the noodle bun. Cook for 2-3 minutes, set aside and keep warm, whilst you prepare the remaining noodle buns.
4. Place all of the burger ingredients into a mixing bowl and mix well.
5. Shape handfuls of the mixture into patties and place on a lined baking tray. Cover and place in the fridge for at least 30 minutes to firm up.
6. To cook, either cook on the braai or fry in a hot pan for 3-4 minutes per side, according to thickness and preference.
7. To serve, place some lettuce and a beef patty on a noodle base, top with slices of tomato, onion and gherkin. Mix the mayonnaise with the MAGGI Original Chilli Sauce. Spoon some of the mayonnaise mixture onto the burger and top with a noodle bun.

Nutrition

Carbohydrates	40.84 g
Energy	601.72 kcal
Fats	31.15 g
Protein	34.67 g

🕒 30 Minutes

⊕ 4 Portions