Beef Bubur Lambuk

Ingredients

- 2 tbsp Corn Oil
- 1 Onion
- 4 cloves Garlic
- 5 cm Ginger
- 200 g Minced Beef
- 30 g Dried Shrimps
- 2 tsp White pepper
- 2 L Water
- 0.5 cup Rice
- 0.5 cup Coconut Milk
- 2 MAGGI® Chicken Stock Cube
- 45 g Shallot, thinly sliced and deep fried
- 1 tbsp Spring Onion
- 2 tangkai Coriander
- 2 tangkai Red chili

Instruction

1. In a pan, sauté onions, garlic, ginger, minced beef and dried shrimp until they turn slightly golden.
2. Add water and rice and let it boil. Cook on low heat until the rice has the thick, creamy texture of porridge.
3. After the porridge reaches a thick consistency, add in coconut milk and MAGGI® Chicken Stock Cube and stir thoroughly. Let it simmer for 10 minutes.
4. Add in fried onions, spring onion, soup leaf and red chilli and serve hot.

Nutrition

Carbohydrates	8.13 g
Energy	129.69 kcal
Fats	7.28 g
Protein	8.38 g

46 Minutes

8 servings