



Mi Sedaap Beef Soup

Ingredients:

- 2 packs of **Mi Sedaap Mi Sup Perisa Soto**, boiled for 3 minutes then drained
- **Mi Sedaap Mi Sup Perisa Soto** seasoning
- 250g meat with fat, boiled until soft, cut into dices
- 1 tbsp of frying oil
- 1 tsp of chopped garlic
- 500ml meat broth
- 1 tbsp of chopped onion spring
- 50g beansprout, boiled with water
- 1 tbsp of *kucai* leaf, cut into ± 1cm in length
- 1 tbsp of fried onion
- 1 tbsp of dried shrimp, grounded
- *Keropok*

Preparation:

1. Heat oil and stir fry garlic.
2. Put in meat, **Mi Sedaap Mi Sup Perisa Soto** seasoning, onion spring, and dried shrimp.
3. Pour seasoned meat into pot of broth, boil until fully cooked.
4. Prepare bowl, arrange noodle and beansprout in it.
5. Pour soup and meat onto noodle, then sprinkle in *kucai* leaf, fried onion, dried shrimp & special Soto Tasty Powder.
6. Serve with *cili padi* and *keropak*.

**Try me...
You'll be HOOKED!**



Truly Delicious Taste!