



Tapsilog-Style Litsong Baka

Ingredients

- 1.5 cups store-bought Litsong Baka, sliced
- 2 cloves Garlic
- 1 sachet MAGGI® Oyster Sauce
- 2 tbsp Brown Sugar
- 1 pc Red Chili
- 2 tbsp vinegar
- 0.25 cup Water
- 1 tbsp sliced spring onion
- 4 cloves Garlic
- 4 cups day old rice
- 1 sachet MAGGI® Magic Sarap® 8g
- 2 tbsp Vegetable Oil
- 4 pcs Eggs
- 1 tsp MAGGI® Magic Sarap® 8g

Instruction

1. Combine beef, garlic, MAGGI® Oyster Sauce, sugar, siling labuyo, vinegar and water in a pan. Simmer until almost dry.
2. Pour vegetable oil and continue to cook over medium heat until golden brown. Transfer on a serving plate and top with spring onion.
3. Add garlic in the same pan and cook until light golden brown. Add rice and season with MAGGI® Magic Sarap®. Transfer on a serving plate.
4. Fry eggs in oil and season lightly with MAGGI® Magic Sarap®. Serve with Beef and Sinangag.

Nutrition

Carbohydrates	119.54 g
Energy	630.93 kcal
Fats	8.75 g
Protein	14.22 g

35 Minutes

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