MAGGI GOODIES READY WITHIN 30 MINS

BAKED MAGGI WITH BROCCOLI

INGREDIENTS:

- 2 packets World O' Noodles
- 1 tablespoon butter
- 5 slices of ham diced
- 1 cup grated mozzarella cheese
- ½ cup grated cheddar cheese
- ½ cup broccoli
- Salt and pepper to taste

DIRECTIONS:

1. Half-cook the noodles with broccoli.

2. Grease baking tray with butter and transfer the noodles with broccoli to the tray.

3. Mix tastemaker with the noodles and add in diced ham, mozzarella and cheddar cheese on top of the noodles

4. Place the baking tray in a preheated oven for 5 minutes at 150 degrees.

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STIR FRY KOREAN NOODLES

INGREDIENTS:

- 1 Packet of Volcano Chicken Noodles
- 1 Piece of Cheddar Cheese
- 2 Hot Dogs Sliced
- 200ml Milk
- 1 egg (optional)

DIRECTIONS:

1. Boil the instant noodles, drain and set aside
2. Fry hot dogs till crispy brown.
3. Pour in milk. When it's boiling add in the instant noodles with the seasoning.
4. Add in a piece of cheese and mixed the noodles well
5. Served on a plate and add a poached egg on top (optional)

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Giant Easy to Cook — Meals in Minutes

INSTANT RAMEN BURGER

INGREDIENTS:

- 1 Packet of Myojo Char Mee 100
- 1 Ramly Burger Patty (Chicken)
- 2 Eggs
- 1 Tomato (Sliced)

- 2 Pieces of Lettuce
- 1 piece of Cheddar Cheese
- 2 tablespoon of oil
- 1 teaspoon of mayonnaise
- 1 Lemon

DIRECTIONS:

1. Cook 1 packet of instant noodles for 2 minutes. Drain and set aside.

2. When they are slightly cool, crack 1 egg and add in the noodles seasoning packet

3. Shape the noodles into 2 bun-sized patties and refrigerate until firm for about 20 minutes

4. Heat 1 tablespoon of oil on a pan over medium heat and fry the noodles till they are crisp and hold their shape.

5. Remove the noodles patties, pour in 1 tablespoon of oil and fry the burger patty till it turns brown.

6. Mix the mayonnaise with the lemon juice

7. Assemble the burger with sliced tomato, lettuce, chicken patty, mayonnaise sauce, sunny side up and a piece of cheddar cheese.

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