



## Pulled beef sliders

### Ingredients

- 1 kilogram Boneless beef chuck roast
- 1 Sachet Maggi® Meat Fillet and Vegetables mix
- 6 pieces Slider bread
- 30 g Barbecue sauce or mayonnaise
- 20 g Cheese
- 30 g pickles

### Instruction

1. Preheat the oven to 200 degrees Celsius, place 1 kg of beef inside the cooking bag add Maggi® Meat Fillet and Vegetables mix, rub the meat with the mix add 1kg of baby potatoes, then knot the bag with the provided tie.
2. Roll the bag gently to coat the pieces evenly before placing it in an oven tray. Put it in the oven, allowing room for the bag to expand during the cooking without touching the walls or racks of the oven
3. Cook for 80 mins then carefully cut the bag to open it and transfer the beef in large bowl. Carefully shred meat. Pour liquid, over meat while shredding to keep it juicy.
4. Place pulled beef on the buns. Top with, barbecue sauce, pickles, sliced cheese, served with the roast potatoes and slaw.

### Nutrition

Carbohydrates	26.16 g
Energy	504.76 kcal
Fats	17.51 g
Protein	60.85 g

75 Minutes

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