

Sapasui

Serves: 6-8

Prep time: 15 minutes

Cook time: 30 minutes



1 ½ serves per portion

Ingredients

300g vermicelli noodles
1 tablespoon olive oil
1 brown onion, diced
1 carrot, diced
4 cloves garlic, finely chopped
1 tablespoon ginger, finely grated
600g lean rump beef, diced
3 cups green cabbage, shredded
2 cups frozen peas, carrot and corn
½ cup dark soy sauce
3 cups boiling water

Method

SOAK vermicelli noodles in cold water for 15 minutes. Drain and use scissors to chop the noodles into smaller strands.

HEAT oil in frypan over medium-high heat. Fry the onion, carrot, garlic and ginger for 5 minutes until soft.

ADD meat to frypan and cook for 5 minutes until browned.

MIX in the cabbage and frozen vegetables and cook for 5 minutes.

STIR through the soy sauce, vermicelli noodles and 3 cups of boiling water.

COVER and simmer for 10-15 minutes, stirring occasionally and adding more water if needed.

Recipe courtesy of the Country Kitchens 2026 Country of Study Collection - Samoa



Everyday Food

