

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



Everyday Food

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