



## Ingredients

- 8 Packets MAGGI 2-Minute Noodles (Masala)
- 2 Tablespoons Lemon Juice
- 2 Teaspoons Mustard Seeds
- 2 Teaspoons Urad Dal
- 2 Teaspoons Chana Dal
- 5 Green Chillies
- 5 Stems Curry Leaves
- 1 Teaspoon Hing (Asafoetida)
- 10 Cups Water
- 1 Cup Cashew Nuts
- 0.75 Cup Coriander Leaves (Chopped)

## Zubereitung

1. Prepare ingredients as mentioned in the list.
2. Cook the MAGGI Masala Noodles as per pack instructions and pour it into a bowl. Add the lemon juice and mix well.
3. Heat oil in a pan, add the mustard seeds and when they start to splutter, add urad dal and chana dal. When it turns light-brown, add green chillies, curry leaves and hing
4. Pour over the MAGGI Noodles and mix well. Garnish with roasted cashew nuts, chopped coriander leaves and serve hot

### Nährwerte an

Carbohydrates	144.71 g
Energy	1136.47 kcal
Fats	52.47 g
Protein	27.84 g

- 🕒 25 Minutes
- ⊕ 3 Serving