



## Baked Vegetables Recipe

### Ingredients

- 2 Cubes MAGGI Magic Cubes Vegetarian (Crumbled)
- 3 Cups Milk
- 3 Tablespoons Maida
- 2 Tablespoons Butter
- 3 Cups Vegetables (Cauliflower, Beans, Peas, Carrot, Corn) (chopped)
- 1 Cup Cheese
- 1 Pinch Salt (To Taste)
- 1 Pinch Pepper Powder
- 2 Tablespoons Bread Crumbs

### Zubereitung

1. Prepare ingredients as mentioned in the list.
2. In a pan, pour in milk and add maida. Mix well to break any lumps and bring it to a boil, stirring continuously. Add the grated cheese and blend well. Keep aside.
3. In another pan, melt butter, add the vegetables and sauté for 3-4 mins. Add the sautéed vegetables to the cheese sauce, mix well. Add crumbled MAGGI Magic Cubes (Vegetarian). Adjust salt and pepper to taste.
4. Pour into a glass dish. Top with toasted bread crumbs and bake in a hot oven for 5 minutes. Serve hot.

#### Nährwerte an

Carbohydrates	12.69 g
Energy	214.27 kcal
Fats	13.83 g
Protein	9.33 g

⌚ 40 Minutes

⊕ 7 Servings