



## Chilli Garlic Soya Noodles Recipe

### Ingredients

- Cube MAGGI Magic Cubes Vegetarian (Crumbled)
- Tablespoon MAGGI Hot & Sweet Tomato Chilli Sauce
- Cups Soya Chunks
- Cups Water
- Tablespoons Oil
- Red Chilli Powder
- Onion (Chopped)
- Shimla Mirch (green capsicum)
- Green Chillies (Chopped)
- Tablespoon Ginger Paste
- Tablespoon Garlic (Chopped)
- Tablespoons Soya Sauce
- Tomato (Chopped)
- Pinch Salt
- gms Hakka Noodles
- Cloves Garlic
- Spring Onion (Chopped)

### Instruction

1. Prepare ingredients as mentioned in the list. Soak soya nuggets in hot water along with  $\frac{1}{2}$  tablespoons salt for 30 mins. Squeeze out the water and keep aside.
2. Heat the 2 tablespoons oil in a karahi and add dry red chillies, onions, capsicum, green chillies and ginger paste, garlic paste and sauté on medium heat till onions turn brown.
3. Drain the soaked chunks and reserve the water. Squeeze them gently to remove excess water and add to the pan, add salt and mix well. Stir fry for about 5 minutes.
4. In the reserved water add crumbled MAGGI Magic Cubes – Vegetarian, soya sauce, tomato puree and tomato sauce. Mix well and bring to a boil on high flame, add to the pan with the soya nuggets and mix. Adjust salt to taste. Lower the heat and cook covered for 8-10 minutes.
5. Cook the hakka noodles in excess water. Drain and keep aside. Heat 1 tbsp oil in a karahi, add the chopped garlic and stir fry for a minute. Add the prepared Chilli Garlic Soya and mix well.
6. In a bowl place the cooked noodles and pour the Chilli Garlic Soya Nuggets over the noodles. Garnish with the spring onions and serve hot.

### Nutrition

Carbohydrates	23.38 g
Energy	205.19 kcal
Fats	9.1 g
Protein	9.28 g

73 Minutes

8 Servings