



## Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 9 Slices Bread
- 2 Tablespoons Oil
- 1 Teaspoon Mustard Seeds
- 8 Curry Leaves
- 2 Dry Red Chillies
- 0.13 Teaspoon Hing (Asafoetida)
- 1 Onion (Chopped)
- 1 Cup Kala Chana
- 0.25 Teaspoon Turmeric Powder
- 0.25 Teaspoon Red Chilli Powder
- 1 Pinch Salt
- 1 Tablespoon Water
- 2 Tablespoons Lemon Juice
- 2 Tablespoons Coriander Leaves (Chopped)
- 1 Tablespoon Fresh Coconut (Grated)

## Zubereitung

1. Prepare ingredients as mentioned in the list. Cut bread into small squares.
2. Heat oil in a karahi, add mustard seeds, when they splutter add curry leaves, dry red chilli and asafoetida. Add onions, cook until translucent. Sprinkle a sachet of MAGGI Masala-ae-Magic, mix well.
3. Add boiled kala chana, turmeric powder, red chilli powder and salt and mix well. Add bread pieces into it, sprinkle few drops of water and let it cook for a minute. Pour lemon juice and mix well.
4. Serve hot, garnished with coriander leaves and grated coconut.

### Nährwerte an

Carbohydrates	40.89 g
Energy	322.07 kcal
Fats	13.73 g
Protein	8.82 g

🕒 32 Minutes

⊕ 3 Servings