



Crunchy Lemony MAGGI Noodles Recipe

Ingredients

- Packets MAGGI 2-Minute Noodles (Masala)
- Tablespoons Lemon Juice
- Teaspoons Mustard Seeds
- Teaspoons Urad Dal
- Teaspoons Chana Dal
- Green Chillies (Chopped)
- Stems Curry Leaves
- Teaspoon Asafoetida
- Cups Warm Water
- Cup Cashew Nuts
- 3/4 3/4 Cup Coriander Leaves (Chopped)

Instruction

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

Nutrition

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

25 Minutes

3 Serving