



## Vegetable Fried Rice Recipe

### Ingredients

- Cubes MAGGI Magic Cubes Vegetarian (Crumbled)
- Tablespoons Oil
- Cloves Garlic
- Cups Chopped Vegetables (Carrots, Beans, Cauliflower, Potatoes, Peas)
- Cups Cooked Rice

### Instruction

1. Heat 4 Tbsp oil in a wok, add 8 cloves garlic and stir-fry till it turns fragrant. Add 3 cups chopped vegetables and sauté till they are done, but make sure that they stay crisp.
2. Then add 4 cups cooked rice, 3 crumbled MAGGI Magic Cubes and mix well.
3. Serve Hot The beauty of Vegetable Fried Rice is its adaptability. From the crunch of vibrant carrots to the tenderness of peas, every ingredient plays a crucial role in creating a harmonious blend of flavors. It is a dish that celebrates the essence of simplicity while offering a canvas for culinary creativity. This versatile dish, born out of practicality in ancient China, has evolved into a global favorite, cherished for its simplicity, deliciousness, and the artful way it brings together a medley of ingredients. Imagine, each grain glistening with flavors, a colorful array of vegetables, and the enticing aroma of MAGGI Magic Cubes dancing in the air – sounds simply perfect. The magic lies in simplicity: cooked rice stir-fried with a delightful mix of fresh vegetables, creating a symphony of textures and tastes that make each bite a delightful experience. Want to take this humble delicacy to the next level? Turn it into an Oriental-Style Vegetable Fried Rice Recipe with a bit of soy sauce!

### Nutrition

|               |              |
|---------------|--------------|
| Carbohydrates | 408.46 g     |
| Energy        | 2157.84 kcal |
| Fats          | 33.37 g      |
| Protein       | 45.91 g      |

30 Minutes

2 Servings