



Bread Upma Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic
- Pav
- Tablespoons Oil
- Teaspoon Mustard Seeds
- Teaspoon Urad Dal
- Teaspoon Jeera
- Onion (Sliced)
- Tomato, Ripe, Local (Solanum Lycopersicum)
- Green Chillies (Chopped)
- Teaspoon Red Chilli Powder
- 1/2 1/2 Teaspoon Ginger (Cut Into Strips)
- Pinch Salt
- Tablespoon Ghee
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list. Cut the bread slices into 1 inch square pieces and keep aside.
2. Heat oil in a karahi, splutter the mustard seeds. Then add urad dal, jeera, chopped onions and ginger. Fry until the onion are soft and done.
3. Add tomatoes, green chillies, chilli powder and a sachet of MAGGI Masala-ae-Magic, add salt to taste. Add ghee and mix well.
4. Switch off the flame and add the bread pieces, coriander leaves and gently mix. Take care while mixing the bread slices for it should not get mashed.
5. Serve hot.

Nutrition

Carbohydrates	79.81 g
Energy	497.78 kcal
Fats	14.65 g
Protein	13.1 g

31 Minutes

4 Servings