



Rajma Masala Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Oil
- Onion
- Teaspoon Ginger-Garlic Paste
- Tomato (Medium, Chopped)
- gms Rajmah
- 1/2 1/2 Teaspoon Red Chilli Powder
- 1/4 1/4 Teaspoon Turmeric Powder
- Cups Water
- Pinch Salt (To Taste)
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Wash and soak rajma in excess water for 5-6 hours or overnight. Prepare ingredients as mentioned in the list.
2. Wash the soaked rajma well, and pressure cook with water for 10 minutes after the first whistle.
3. In a karahi heat oil, add chopped onions and fry till golden brown. Add ginger garlic paste and fry for 5 minutes. Now add the tomatoes and sauté till soft.
4. Add red chilli powder and turmeric powder and fry for a minute, add the cooked rajma along with the gravy. Add MAGGI Masala-ae-Magic, salt to taste and stir well. Bring it to a boil, and then simmer on medium flame for 10 minutes.
5. Garnish with coriander leaves and serve hot.

Nutrition

Carbohydrates	39.05 g
Energy	273.82 kcal
Fats	8.28 g
Protein	12.6 g

67 Minutes

4 Servings