



## MAGGI Biryani Noodles Recipe

### Ingredients

- Packet MAGGI 2-Minute Noodles (Masala)
- Tablespoons Refined Oil
- Green Cardamom (Coarsely Crushed)
- Cinnamon (1 Inch Pieces)
- Cloves
- Onion (Chopped)
- Teaspoons Ginger-Garlic Paste
- Tomato (Chopped)
- Teaspoon Red Chilli Powder
- Teaspoons Coriander Powder
- Teaspoon Fennel Seeds (Saunf)
- Cups Chopped Vegetables (Carrots, Beans, Cauliflower, Potatoes, Peas)
- Cup Peas
- Pinch Salt (To Taste)
- 1/2 1/2 Cup Coriander Leaves
- 1/2 1/2 Cup Mint Leaves (Chopped)
- 1/2 1/2 Cup Fried Onion (Chopped)

### Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat oil in a pan. Add the green cardamom, cinnamon and cloves. Then, add the onions and ginger-garlic paste and sauté for 5 minutes. Add the tomatoes and cook till they are soft.
3. Add the red chilli powder, coriander powder and saunf powder, fry for a minute. Add the chopped vegetables and peas, cook till tender. Add salt to taste.
4. Cook MAGGI Masala Noodles as per instructions on the pack. In a serving dish put half the cooked MAGGI Noodles, then put half the cooked vegetables. Now, put the remaining MAGGI Noodles and cooked vegetables.
5. Serve hot garnished with coriander leaves, mint leaves and fried onions.

### Nutrition

Carbohydrates	22.48 g
Energy	186.71 kcal
Fats	8.15 g
Protein	5.54 g

60 Minutes

8 Servings