



MAGGI Chicken Biryani Noodles Recipe

Ingredients

- Packet MAGGI 2-Minute Noodles (Masala)
- Tablespoons Oil
- Green cardamom
- Cinnamon (1 Inch Pieces, Crushed)
- Cloves (Coarsely Crushed)
- Onion
- Teaspoons Ginger-Garlic Paste
- Tomato (Medium, Chopped)
- Teaspoon Dry Red Chillies
- Teaspoons Coriander Powder
- Teaspoon Fennel Seeds (Saunf)
- gms Chicken Sausage
- Cup Peas (Shelled)
- Pinch Salt (To Taste)
- 1/2 1/2 Cup Coriander Leaves (Chopped)
- 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 sliced sausages, and saute for 5 minutes. 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 sausages. Now, put the remaining MAGGI Noodles and cooked sausages
5. Serve hot garnished with coriander leaves, mint leaves and fried onions.

Nutrition

Carbohydrates	15.27 g
Energy	265.28 kcal
Fats	14.36 g
Protein	17.81 g

55 Minutes

8 Servings