



Cumin Dal Shorba with Lemon MAGGI Noodles Recipe

Ingredients

- Packet MAGGI 2-Minute Noodles (Masala)
- Tablespoon Refined Oil
- 1/2 1/2 Teaspoon Cumin Seeds
- 1/2 1/2 Cup Onion (Chopped)
- Green Chillies (Chopped)
- Tablespoon Coriander Leaves
- Cup Cooked Dal
- 1/2 1/2 Cup Water
- Tablespoon Lime Juice

Instruction

1. Prepare ingredients as mentioned in the list.
2. Cook the MAGGI Masala Noodles as per the instructions on the pack. Now, heat the oil, add the jeera and when it splutters add onions and green chilli. Sauté till golden-brown, add the cooked dal and water. Bring to a boil.
3. Add the cooked MAGGI Noodles to the above mix and simmer for a minute. Add a dash of lime juice and mix well. Don't forget to garnish the Noodles with coriander leaves.
4. Serve hot!

Nutrition

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|---------------|-------------|
| Carbohydrates | 47.15 g |
| Energy | 364.61 kcal |
| Fats | 13.73 g |
| Protein | 12.92 g |

26 Minutes

2 Servings