



## Spicy Cabbage & Peas Recipe

### Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons Oil
- Teaspoon Mustard Seeds
- Onion (Sliced)
- Cloves Garlic
- 1/2 1/2 Teaspoon Red Chilli Powder
- Teaspoon Coriander Powder
- gms Cabbage (Shredded)
- gms Peas (Shelled)
- Pinch Salt (To Taste)

### Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat the oil in a karahi and add mustard seeds. As soon as they start to splutter, add onion and garlic. Sauté till golden brown.
3. Add red chilli powder and coriander powder and fry for a minute. Add the cabbage and green peas and cook till done. Do ensure the cabbage is tender yet crisp.
4. Add the MAGGI Masala-ae-Magic and salt to taste, mix well and sauté for 2 minutes.
5. Serve hot with rotis.

### Nutrition

Carbohydrates	45.25 g
Energy	503.96 kcal
Fats	32.24 g
Protein	11.96 g

40 Minutes

1 Servings