



Cheesy Cabbage and Peas Capsicum Cup Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons Oil
- gms 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
- Red Capsicum (Chopped)
- Capsicum (Sliced)
- Capsicum (Cut into 1" cubes)
- 1/2 1/2 Cup Cheddar Cheese

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. Cut the top of all the capsicum, with a spoon remove seeds from inside. Wash well. Stuff the hollowed out capsicum with the Spicy Cabbage & Peas. Top with a spoon of grated cheese and grill in a hot oven for about 15 minutes.
6. Serve hot with a Lettuce Salad.

Nutrition

Carbohydrates	88.07 g
Energy	957.8 kcal
Fats	55.85 g
Protein	33.9 g

40 Minutes

1 Servings