



## Soya Matar Pulao with Coconut Milk Recipe

### Ingredients

- Cubes MAGGI Magic Cubes Vegetarian (Crumbled)
- Sachets Maggi Coconut Milk Powder
- Tablespoons Ghee
- 1/2 1/2 Teaspoon Jeera
- Bay Leaf
- Inch Cinnamon (1 Inch Pieces, Crushed)
- Cloves
- Green Cardamom
- Teaspoon Garlic (Chopped)
- Onion (Sliced)
- 1/4 1/4 Teaspoon Turmeric Powder
- Tablespoon Coriander Powder
- Teaspoon Red Chilli Powder
- 1/4 1/4 Teaspoon Garam Masala Powder
- Tomato, Ripe, Local (Solanum Lycopersicum)
- 1/2 1/2 Cups Rice (Boiled)
- Cup Green Peas (Shelled)
- Cup Soya Chunks
- Cups Warm Water
- Tablespoons Coriander Leaves (Chopped)
- Pinch Salt

### Instruction

1. Soak the soya nuggets in hot water for 30 minutes, squeeze out the water and keep aside. Prepare ingredients as mentioned in the list. Dissolve MAGGI Coconut Milk Powder in the warm water and keep aside.
2. Heat ghee in a pressure cooker, add cumin seeds, cinnamon, bay leaf, cloves and cardamom.
3. When the cumin seeds crackle, add chopped onion and garlic paste and sauté till onions are golden brown. Add turmeric powder, coriander powder, red chilli powder and garam masala powder and stir fry for 2 minutes on a low flame. Add tomatoes and cook till they soften.
4. Add the rice, green peas, soya chunks, salt, the MAGGI Coconut Milk powder dissolved in water, crumbled MAGGI Magic Cubes - Vegetarian and coriander leaves. Pressure cook for 2 minutes after the first whistle.
5. Serve hot with raita.

### Nutrition

Carbohydrates	58.99 g
Energy	402.97 kcal
Fats	12.8 g
Protein	12.04 g

62 Minutes

6 Servings