



Cheesy Tomato Baked Vegetable Recipe

Ingredients

- Cubes MAGGI Magic Cubes Vegetarian (Crumbled)
- Cups Milk
- Tablespoons Maida
- Tablespoons Oil
- Cups Vegetables (Cauliflower, Beans, Peas, Carrot, Corn) (chopped)
- Cup Cheese
- Tablespoons Tomato (Medium, Chopped)
- Pinch Salt (To Taste)
- Pinch Pepper Powder
- Tablespoons Bread Crumbs

Instruction

1. Prepare ingredients as mentioned in the list.
2. In a pan, pour in milk and add maida. Mix well to break any lumps and bring it to a boil, stirring continuously. Add the grated cheese and tomato puree. Blend well and keep aside.
3. In another pan, melt butter, add the vegetables and sauté for 3-4 mins. Add the sautéed vegetables to the cheese sauce, mix well. Add crumbled MAGGI Magic Cubes (Vegetarian). Adjust salt and pepper to taste.
4. Pour into a glass dish. Top with toasted bread crumbs and bake in a hot oven for 5 minutes.
5. Serve hot with garlic bread.

Nutrition

Carbohydrates	12.85 g
Energy	215.04 kcal
Fats	13.84 g
Protein	9.36 g

46 Minutes

7 Servings