



Cheesy Tomato Baked Vegetable Recipe

Ingredients

- 2 Cubes MAGGI Magic Cubes Vegetarian (Crumbled)
- 3 Cups Milk
- 3 Tablespoons Maida
- 2 Tablespoons Butter
- 3 Cups Vegetables (Cauliflower, Beans, Peas, Carrot, Corn) (chopped)
- 1 Cup Cheese
- 3 Tablespoons Tomato
- 1 Pinch Salt
- 1 Pinch Black Pepper Powder
- 2 Tablespoons Bread Crumbs

Zubereitung

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.

Nährwerte an

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

🕒 46 Minutes

⊕ 7 Servings