



Chilli Mushroom Fried Rice Recipe

Ingredients

- Cubes MAGGI Magic Cubes Vegetarian (Crumbled)
- Cups Basmati Rice
- Tablespoons Oil
- Ginger
- Tablespoons Garlic
- Green Chillies (Chopped)
- Spring Onion (Chopped)
- gms Fresh Mushroom
- 1/4 1/4 Teaspoon Black Pepper Powder
- Pinch Salt (To Taste)
- Tablespoons Soya Sauce

Instruction

1. Prepare ingredients as mentioned in the list.
2. Wash rice well, cook in excess water till done. Drain and keep aside.
3. Heat the oil in a wok. Add the ginger, garlic and green chillies and stir fry for 2 minutes. Add spring onions, mushrooms, pepper powder and salt to taste and stir fry for 5 minutes more.
4. Add the cooked rice, soya sauce and spring onion greens. Fry for another 2-3 minutes. For extra flavour, add 2 crumbled MAGGI Magic Cubes (Vegetarian) and mix well.
5. Serve hot.

Nutrition

Carbohydrates	56.44 g
Energy	325.04 kcal
Fats	8.08 g
Protein	5.28 g

40 Minutes

6 Servings