



## Chicken Stew Recipe

### Ingredients

- Tablespoons Maggi Coconut Milk Powder
- Cubes MAGGI Magic Cubes Chicken (Crumbled)
- Tablespoons Oil
- 1/2 1/2 Teaspoon Pepper Corns
- Cinnamon (1 Inch Pieces, Crushed)
- 1/2 1/2 Teaspoon Cloves
- Green Cardamom
- Onions (Sliced)
- Inch Ginger (Cut Into Strips)
- Cloves Garlic
- Green Chillies (Slit)
- Cups Warm Water
- gms Chicken (Cut Into Small Pieces)
- Potato
- Carrot (cubed)
- gms Beans (cut into 1" pieces)
- Curry Leaves
- Pinch Salt (To Taste)

### Instruction

1. In a pressure cooker, heat oil, add peppercorns, cinnamon, cloves, cardamom, onion, ginger, garlic and green chillies. Fry till onion is soft.
2. Add chicken, vegetables, curry leaves and add 1 cup of water along with MAGGI Magic cubes and pressure cook till meat is done (approx. 10mins).
3. Mix MAGGI Coconut Milk powder with 2 cups of warm water and add to the meat in the cooker. Simmer for 2 minutes.
4. Serve hot with Idiyappam / Paratha

#### Nutrition

30 Minutes

Carbohydrates	11.35 g
Energy	327.62 kcal
Fats	23.39 g
Protein	17.12 g