

# Masala Anda Recipe

## Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Oil
- Onion (Chopped)
- Tablespoons Red Capsicum (Chopped)
- Tomato (Small, Chopped)
- 1/4 1/4 Teaspoon Turmeric Powder
- 1/4 1/4 Teaspoon Coriander Powder
- Eggs (Boiled and Cut into Halves)
- 1/2 1/2 Pinch Salt (To Taste)
- Tablespoon Coriander Leaves (Chopped)

## Instruction

1. Heat oil in a kadhai, add onion and sauté till transparent, add capsicum, tomato, turmeric powder, coriander powder and sauté till tomatoes turn slightly mushy. (5 min)
2. Add MAGGI Masala-ae-Magic and eggs and gently mix till the mixture coats the eggs well. Adjust salt to taste. (3 min)
3. Turn off the flame. Garnish with fresh coriander leaves and serve hot. (2 min)

## Nutrition

Carbohydrates	6.89 g
Energy	191.89 kcal
Fats	15.03 g
Protein	7.31 g

20 Minutes

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