



## MAGGI Coriander & Pepper Rasam Recipe

### Ingredients

- tsp Pepper
- 1/4 1/4 tsp Turmeric powder
- Leafs Coriander leaves
- cups Water
- cube Maggi vegetable seasoning cube
- tbsp Tamarinds
- tbsp Coriander Seeds
- Medium Tomato
- Cloves Ginger and garlic paste
- Medium Ginger Paste
- Leafs Coriander leaves
- 1/6 1/6 cup Oil
- 1/2 1/2 tbsp Cumin Seed
- piece Cinnamon
- Leafs Curry Leaves
- Mediums Green chilis
- 1/4 1/4 tbsp Salt

### Instructions

1. In a blender grind the ingredients mentioned above. Grind it in to a paste and set aside.
2. Heat oil in a deep pot , add the ingredients given under temper. After it is well tempered, add the coriander Tomato paste and mix it well.
3. Add 2 Cups of water in to it . In a ¼ cup water mix the Tamarind paste add it in to the pot and mix well.
4. Add slices tomatoes. Turmeric, pepper, salt and Maggi Vegetable Seasoning Cube and mix it well. Allow it to boil for 5 minutes.
5. Finally add Coriander leaves and off the flame. Serve it hot.

### Nutrition

Carbohydrates	20.02 g
Energy	91.13 kcal
Fats	0.81 g
Fiber	2.93 g
Protein	3.64 g
Sodium	26.84 mg
Sugars	3.25 g

20 Minutes

4 Portions