



Stuffed Capsicum

Ingredients

- Mediums Capsicum
- g Potato
- tbsp Oil
- Leafs Curry Leaves
- A smalls pieces Pandan Leaves
- Sticks Cinnamon
- Mediums Sliced Onions
- g Leeks
- Mediums Green chilis
- tsp Ginger
- tsp Garlic
- g Maldive Fish
- pinch Salt
- tbsp Chili powder
- tsp Pepper
- 1/4 1/4 tsp Cumin Seed
- mL Oil
- g Breadcrumbs
- g Flour
- mL Water
- cube MAGGI Chicken Seasoning Cube
- pinch Salt

Instructions

1. Cut the Capsicum and clean inside
2. Boil potatoes and once it boiled mash it.
3. Add oil 4 tbsp to a pan and heat
4. Add curry leaves, pandan leaves, cinnamon, onion, leeks, ginger, garlic, and sauté.
5. Add chilli powder, pepper, salt to taste and Maldives fish to the same and mix.
6. Add Maggi Vegetable seasoning cube to the mixture
7. Put mashed potatoes to it and fry the mixture, let it cool
8. Add water and salt to taste to the flour bowl, mix well and make the batter
9. Fill mixture inside capsicums, dip in a batter and crumb, deep fry till gets golden brown colour.

Nutrition

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|---------------|-------------|
| Carbohydrates | 42.22 g |
| Energy | 268.24 kcal |
| Fats | 7.34 g |
| Fiber | 7.05 g |
| Protein | 8.83 g |
| Sodium | 382.87 mg |
| Sugars | 9.54 g |

30 Minutes

12 Portions