

# MAGGI Pol Rotti Kottu

## Ingredients

- 1/2 cup MAGGI coconut milk powder
- 1/2 cup Flour
- 1/2 cup Chopped Carrots
- 1 Mediums Egg
- 1/2 mg Curry Leaves
- 1/2 tbsp Butter
- 1 Medium Onion
- 1/2 g Garlic
- 1 Medium Tomatoes
- 1 Medium Capsicum
- 1/2 g Nai Miris
- 1/2 g Spring Onions
- 1/2 g Coriander leaves
- 1/2 g Brown sugar
- 1/2 g Roasted curry powder
- 1/2 Mediums Cubes of cheese
- 1/2 1/2 tbsp Pepper
- 1/2 cup MAGGI coconut milk powder
- 1/2 1/2 tsp Salt & Pepper

## Instructions

1. For the Pol rotti, mix in the flour, carrot, egg, curry leaves, MAGGI coconut milk powder, and salt
2. Add water gradually and knead well till it becomes firm dough that isn't sticky.
3. Heat a large pan and cook the Pol Rotti on both sides.
4. Cut the cooked Pol Rotti and set aside.
5. For the Kottu mixture, heat butter in a pan. Add garlic, kochchi, onion, curry leaves, curry.
6. Add an egg and sauté slightly till cooked.
7. To make thick MAGGI coconut milk add two tablespoons of MAGGI Coconut Milk Powder to 1 cup of water and set aside.
8. Add the cut Pol Rotti, Thick MAGGI coconut milk, coriander, tomato, capsicum, spring onion, cheese, salt, pepper, and brown sugar mix well.
9. Garnish with shredded spring onion leaves on top and serve hot.

## Nutrition

Carbohydrates	51.59 g
Energy	455.5 kcal
Fats	22.17 g
Fiber	8.44 g
Protein	16.34 g
Sodium	756.06 mg
Sugars	8.54 g

60 Minutes

4 portions