

Ambarella Curry

Ingredients

- tbsp MAGGI coconut milk powder
- g Ambarella
- tbsp Oil
- Leafs Pandan Leaves
- Leafs Curry Leaves
- oz Lemon grass
- 1/2 1/2 tsp Mustard
- g Sliced Onions
- oz Green chilis
- pieces Cinnamon
- tsp Garlic
- 1/2 1/2 tbsp Chili powder
- tbsp Roasted curry powder
- 3/4 3/4 tbsp Roasted curry powder
- 1/2 1/2 tsp Turmeric powder
- tbsp Sugar
- oz Salt
- mL Water

Instructions

1. Place a clay pot on a high heat stove and add mustard seeds, curry leaves, pandan, lemon grass, green chili, cinnamon and garlic.
2. Sauté for a while
3. Add chili powder, curry powder, roasted curry powder and turmeric and mix well.
4. Add ambarella and mix again
5. Mix 2tbsp of Maggi Coconut Milk Powder with water and add this into the ambarella.
6. Add sugar and salt and cook till tender
7. Finally, serve to a dish and enjoy!

Nutrition

Carbohydrates	36.12 g
Energy	197.47 kcal
Fats	6.06 g
Fiber	6.69 g
Protein	2.66 g
Sodium	56.23 mg
Sugars	9.52 g

32 Minutes

4 Portions