



Tempered Cashew,
Potato & Brinjal

Ingredients

- g Cashew
- g Potato
- g Brinjal
- g Onion
- tbsp Ginger and garlic paste
- tbsp Ginger Paste
- Capsules Green chilis
- piece Cinnamon
- 1/4 1/4 tsp Mustard Seeds
- g Tomatoes
- cube MAGGI Chicken Seasoning Cube
- tbsp Corn oil
- tbsp Chilli Flakes
- tsp Turmeric powder
- g Roasted curry powder
- Leafs Curry Leaves
- Leaf Pandan Leaves
- g Salt
- g Spices, pepper, white

Instructions

1. Deep fry the potatoes and brinjals till golden brown. Keep aside.
2. Heat oil in a flat pan. Slightly temper the ginger, garlic, mustard seeds, curry leaves, pandanus leaf and onion.
3. Add all the spices and green chilies and continue tempering.
4. Add all the vegetables and the cashew nuts. Stir well on medium heat.
5. Sprinkle a MAGGI Jumbo Chicken Cube on top of the mixture, and stir well.
6. Add salt and pepper to taste. If required add a few drops of lime juice.

Nutrition

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|---------------|-------------|
| Carbohydrates | 34.57 g |
| Energy | 266.78 kcal |
| Fats | 27.24 g |
| Fiber | 8.4 g |
| Protein | 7.78 g |
| Sodium | 274.89 mg |
| Sugars | 274.89 mg |

30 Minutes

4 Portions