

MAGGI Savory Rice Recipe

Ingredients

- packet MAGGI Rasa Musu
- g Cooked Rice
- mL Water
- g Sliced Onions
- g Tomato
- Stalks Lemon grass
- Leafs Curry Leaves
- Leafs Pandan Leaves
- tsp Salt
- g Green chilis
- tbsp Ginger
- tbsp Garlic
- tbsp Oil
- g Coriander leaves
- g Mint Leaves
- g Sliced Onions

Instructions

1. In a pot heat the oil and sauté curry leaves, pandan leaves and lemongrass until fragrant. Next, add chopped ginger and garlic to this and sauté for a few more minutes until golden brown.
2. Then add the onions, tomatoes, a packet of MAGGI Rasmusu and salt to the mix and stir well.
3. Next, add water to this pot and allow to boil by closing the pot with a lid on high heat.
4. Once the rice is perfectly cooked, add some green chillies that have been spilt from the middle and allow the rice to cook for a few more minute until all the water is evaporated.
5. After a few minutes, give the rice a quick stir and sprinkle the chopped mint and coriander leaves on top and turn off the heat. Close the pot with a lid for another 5 minutes before serving. Give the rice a good mix and serve by garnishing with fried sliced onions.

Nutrition

Carbohydrates	57.75 g
Energy	375.1 kcal
Fats	14.72 g
Fiber	2.17 g
Protein	5.68 g
Sodium	888.72 mg
Sugars	2.55 g

27 Minutes

4 Portions