



MAGGI Dhal Curry Recipe

Ingredients

- 100g Masoor Dhal
- 100g Onion
- 10 Leaf Curry Leaves
- 3 Capsules Green chilis
- 2 Leaf Pandan Leaves
- 2 tbsp Thick Maggi coconut milk
- 1/4 tsp Turmeric
- 1/4 tsp Chili powder
- 1/2 tsp Salt
- 200 mL Water

Instructions

1. Place a saucepan on the stove and transfer the 100g of dhal into the pan.
2. Pour one cup of water(150ml) into the saucepan
3. Add 1 tsp of chili powder, salt and 1/4 tsp of turmeric powder into the saucepan.
4. Add 2-3 pieces of rampe/padan leaves and 8-12 curry leaves.
5. Add the 3 finely chopped green chillies
6. Add the 10g of sliced onion.
7. Pour and stir in the prepared Maggi coconut Milk Powder Mixture.
8. Increase the heat of the stove and allow to boil
9. Serve into a curry dish and enjoy!

Nutrition

Carbohydrates	22.7 g
Energy	155.95 kcal
Fats	4.71 g
Fiber	5.15 g
Protein	7.14 g
Sodium	1786.52 mg
Sugars	3.57 g

🕒 25 Minutes

⊕ 4 Portions