



## MAGGI JAFFNA CRAB CURRY RECIPE

### Ingredients

- Mediums Crab
- g Sliced Onions
- tsp Garlic
- Mediums Green chilis
- Leafs Pandan Leaves
- Leafs Curry Leaves
- g Tomato
- Stalk Lemon grass
- g Moringa / Drumstick Leaves
- 1/2 1/2 tbsp Roasted curry powder
- tsp Chili powder
- tsp Roasted curry powder
- tbsp Tamarinds
- tbsp Oil
- cup MAGGI coconut milk powder
- 1/4 1/4 tsp Salt

### Instructions

1. In a pot heat the oil, and add curry leaves, pandan leaves and lemongrass. Mix well until fragrant.
2. Next, add chopped garlic, sliced onions, green chili and tomatoes and mix well.
3. Add the Jaffna curry powder, chili powder, curry powder and salt to taste to the mixture.
4. Next, add the crabs to this mixture stir well and add thick MAGGI coconut milk. To make the MAGGI coconut milk add 2 tbsp coconut milk powder to 1 cup of water.
5. Add tamarind paste to the curry and mix well and cover with a lid and cook for 15 minutes.
6. Finally add moringa / drumstick leaves and serve.

### Nutrition

Carbohydrates	19.21 g
Energy	365.24 kcal
Fats	7.44 g
Fiber	3.07 g
Protein	56.15 g
Sodium	1213.01 mg
Sugars	4.74 g

30 Minutes

4 Portions