



Maggi Devilled Chicken Broad Noodles Recipe

Ingredients

- 100 g Maggi papare kottu noodle
- 2 tbsp Oil
- 100 g Chicken
- 1 tsp Salt & Pepper
- 1 tsp Pepper
- 1 tbsp Ginger
- 1 tbsp Garlic
- 1 tbsp Chilli Flakes
- 100 g Onion
- 100 g Capsicum
- 2 Mediums Green chilis
- 100 g Tomato
- 2 tbsp Tomato sauce
- 2 tbsp Soya sauce
- 2 Mediums Egg

Instructions

1. Cook the Maggi Broad Noodles in boiling water for 4 minutes. Strain the noodles.
2. Add oil into the pan. When heated, add chicken, salt and pepper.
3. Fry until the chicken is cooked.
4. Add 2 eggs into the same pan and scramble them. Mix well with the chicken.
5. Add garlic, ginger, onion and sauté.
6. Add soya sauce, tomato sauce, chilli flakes and sugar and cook for 1-2 mins. Add green chilli and capsicum.
7. Add the cooked Maggi noodles and mix well.
8. Add tomato wedges just before taking off the stove.

Nutrition

Carbohydrates	46.87 g
Energy	544.09 kcal
Fats	30.47 g
Fiber	2.71 g
Protein	25.39 g
Sodium	2306.12 mg
Sugars	5.41 g

15 Minutes

4 Portions