

# Kooni Fried Rice

## Ingredients

- tbsp Oil
- g Koonisso
- g Garlic
- g Onion
- tsp Chilli Flakes
- Leafs Curry Leaves
- Leafs Pandan Leaves
- Mediums Chopped Green Chilli
- g Tomato
- g Cooked Rice
- cube MAGGI Chicken Seasoning Cube

## Instructions

1. Place a pan on a high heat stove and pour 3 tbsp of oil
2. Transfer the 25g of koonisso and let it fry
3. Sauté 15g of garlic and 50g of diced onion
4. Add and mix 2 tbsp chilli flakes, 8-10 curry leaves, 2-3 nos pandan leaves, 5 nos green chilli and 100g sliced tomatoes.
5. Mix 500g of steamed rice to the same
6. Add 1 Maggi Chicken Seasoning Cube and mix well
7. Serve onto a plate and enjoy while warm!

## Nutrition

Carbohydrates	87.1 g
Energy	416.07 kcal
Fats	3.8 g
Fiber	3.68 g
Protein	10.76 g
Sodium	335.55 mg
Sugars	4.31 g

16 Minutes

2 Portions