



Chicken Kanji Porridge with Maggi Chicken cubes and Maggi Coconut milk powder

Ingredients

- g White Rice
- g Broken wheat
- g Onion
- g Chicken
- g Tomato
- tbsp Ginger and garlic paste
- g Chopped Carrots
- 1/2 1/2 tbsp Turmeric powder
- tbsp Chili powder
- tbsp Pepper
- mL Water
- mL Water
- tbsp Oil
- 1/4 1/4 tsp Salt
- Stick Cinnamon
- g Cloves
- Mediums Cardamom
- 1/4 1/4 tbsp Cumin powder
- tbsp Pepper
- tbsp MAGGI coconut milk powder
- Leafs Curry Leaves
- g Onion
- Leaf Coriander leaves
- cube MAGGI Chicken Seasoning Cube

Instructions

1. Boil soaked rice and Broken wheat in 400ml water together.
2. Place a deep pot on a high heat stove and add in 2 tbsp of oil
3. Add ginger & garlic paste, onions and tomatoes to this and cook till onions are golden brown.
4. Add all the spices into this and mix.
5. Add the diced chicken and salt to taste
6. Cook for 5 minutes
7. Add the previously cooked rice and broken wheat with 200 ml water and season with 1 Maggi chicken seasoning cube.
8. Once cooked add 6tbsp (400ml) of Maggi Coconut milk
9. Finally, garnish with coriander leaves, curry leaves and fried onions.

Nutrition

Carbohydrates	55.52 g
Energy	529.94 kcal
Fats	28.21 g
Fiber	6.73 g
Protein	18.94 g
Sodium	162.73 mg
Sugars	2.97 g

22 Minutes

4 Portions