



Ingredients

- g Tomato
- tsp Mustard seed
- oz Cardamom
- oz Cloves
- Stick Cinnamon
- Leafs Curry Leaves
- Leafs Pandan Leaves
- g Onion
- tsp Ginger Paste
- tsp Ginger and garlic paste
- tsp Chilli Flakes
- tsp Turmeric powder
- tsp Coriander leaves
- tsp Cumin powder
- Mediums Green chilis
- g Cooked Rice
- cube Maggi vegetable seasoning cube
- g Coriander leaves
- g Peanuts
- tsp Salt
- tsp Oil

Instructions

1. Place a pan on low heat flame
2. Add Oil in to the pan and mix in the Mustard seeds, Cardamom, Cloves , and Cinnamon
3. Sauté the Ginger and garlic for a few minutes
4. Add curry leaves and pandan leaves then mix in chilli powder, Turmeric powder, Coriander powder and Cumin powder
5. Add in Onions and tomatoes
6. Add salt and add the green chillies
7. Mix in the cooked rice
8. Season with 1 Maggi vegetable seasoning cube
9. Garnish with coriander leaves and peanuts

Nutrition

Carbohydrates	127.12 g
Energy	771.46 kcal
Fats	28.1 g
Fiber	25.32 g
Protein	22.03 g
Sodium	1403.42 mg
Sugars	7.86 g

⌚ 24 Minutes
⊕ 2 Portions