

Drumstick With Spinach Curry

Ingredients

- g Drumsticks
- 1/2 1/2 tbsp Cumin powder
- Stick Cinnamon
- A small piece Pandan Leaves
- 1/2 1/2 tsp Dill Seeds
- tsp Turmeric powder
- mL Water
- packet MAGGI Rasa Musu
- mL MAGGI coconut milk powder
- tsp Salt
- g Onion
- g Spinach cut into two
- Mediums Green chilis

Instructions

1. Add Drumsticks into the rice cooker. Add Turmeric powder, Cumin powder, Dill seeds, Cinnamon stick, Salt and the RASA MUSU Pack and mix. Add water.
2. When cooked, stir swell. Add the MAGGI COCONUT MILK and stir for a few minutes.
3. Add spinach when the gravy thickens.
4. Switch off the rice cooker

Nutrition

Carbohydrates	16.07 g
Energy	292.24 kcal
Fats	24.15 g
Fiber	3.89 g
Protein	4.95 g
Sodium	413.44 mg
Sugars	3.38 g

10 Minutes

4 Portions