Maggi coconut milk Payasam

Ingredients

- tbsp MAGGI coconut milk powder
- mL Water
- g Sago
- g vermicelli
- mL Water
- tsp Cardamom
- g Raisins
- g Cashew
- tbsp Ghee
- g Sugar, turbinado

Instructions

1. Add ghee into a pan and fry cashew and raisins keep it a side.
2. Add the sago and vermicelli into warm water and allow to cook.
3. Next, add coconut milk and mix well.
4. Add the raisins, cashew and cardamom and mix it well and serve warm.

Nutrition

Carbohydrates	120.67 g
Energy	1235.5 kcal
Fats	20.75 g
Fiber	2.13 g
Protein	2.63 g
Sodium	96.24 mg
Sugars	61.26 g

30 Minutes

3 Portions