

# Kanji

## Ingredients

- g Rice
- g Chicken
- tbsp Garlic
- tsp Salt
- tsp Cumin Seed
- g Tomato
- g Sliced Onions
- Mediums Green chillis
- Leafs Curry Leaves
- mL Water
- Stick Cinnamon
- Mediums Cardamom
- tsp Pepper
- tbsp MAGGI coconut milk powder
- tsp Pepper
- Leafs Curry Leaves
- tbsp Salt
- cube MAGGI Chicken Soup Cube

## Instructions

1. Add washed raw white rice, chopped chicken, ginger garlic paste, salt, cumin powder, chopped tomato, chopped onion, chopped green chilli, curry leaves, water, cinnamon stick, cardamom, pepper, mix well and cook the kanji mixture.
2. Add the kanji mixture to the blender and blend until smooth.
3. Add the kanji mixture to a pan and add Maggi Coconut Milk, salt, pepper, curry leaves, Maggi Chicken Flavoured Seasoning Cube and mix well.
4. keep that in a low flame and cook it for 5 minutes.

## Nutrition

Carbohydrates	45.44 g
Energy	469.46 kcal
Fats	22.62 g
Fiber	2.4 g
Protein	27.91 g
Sodium	1502.6 mg
Sugars	1.99 g

27 Minutes

5 Portions