



Arbi Ki Sabzi

Ingredients

- Sachet MAGGI Masala-ae-Magic
- kg Arbi (Colocasia or Taro Root)
- 1/2 1/2 Cup Water
- Tablespoons Oil
- Teaspoon Ajwain
- Red Chilli Powder
- Onion (Chopped)
- 1/2 1/2 Teaspoon Red Chilli Powder
- Pinch Salt (To Taste)
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Pressure cook the arbi with ½ cup of water for 2-3 minutes after first whistle. Peel & cut into cubes
2. Heat the oil in a karahi, add the ajwain and when it splutters add the whole red chillies and onions. Sauté till the onions are golden brown.
3. Then add the arbi and salt, fry on low flame till it turns golden brown. Then add the red chilli powder and MAGGI Masala-ae-Magic and sauté for two minutes.
4. Garnish with coriander leaves and serve hot with rotis & dal.

Nutrition

Carbohydrates	29.03 g
Energy	597.73 kcal
Fats	11.89 g
Protein	5.19 g

32 Minutes

4 Serves