



Mi MAGGI® Curry Bolognese Chicken Balls

Ingredients

- 200 g Minced Chicken
- 2 paket MAGGI® 2-Minute Noodles Curry
- 1.5 tbsp Cooking Oil
- 0.5 Yellow Onion
- 2 cloves Garlic
- 0.33 cup Carrot
- 0.33 cup Celery
- 2 sprigs Curry Leaf
- 100 g Tomato
- 0.25 cup Minced Chicken
- 0.5 cup Water
- 2 tbsp MAGGI® Tomato Ketchup
- 2 tbsp Tomato Puree

Instruction

1. Mix the minced chicken with the MAGGI® Curry Noodle seasoning package. Shape into chicken balls. set it aside.
2. To make the curry bolognese sauce, heat the cooking oil, fry the onions, garlic, carrots, celery, tomatoes and curry leaves until dry. Then, add the MAGGI® Curry Noodle Tastemaker.
3. Add the ground chicken, water, MAGGI® Tomato Sauce and tomato puree. Mix well.
4. Add in chicken balls. Simmer until thickened.
5. Boil MAGGI® Noodles and strain. Pour the sauce with the chicken balls over the boiled noodles. Ready to be served.

Nutrition

Carbohydrates	41.1 g
Energy	441.92 kcal
Fats	21.59 g
Protein	21.62 g

🕒 20 Minutes

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