



Quick MAGGI Goreng Banjir

Ingredients

- 2 packets MAGGI® BIG Curry
- 1 tbsp Corn Oil
- 1 tbsp Red Onion
- 1 tbsp Garlic
- 50 g Cuttlefish
- 50 g Prawns
- 300 ml Water
- 1 tbsp Corn Flour
- 50 g Mustard Greens (Sawi)
- 1 Egg

Instruction

1. Firstly, boil the MAGGI® BIG Kari noodles without the seasoning in a pot. Strain it well. Plate the noodles in a big bowl.
2. Wash the pot and place it back on the stove and wait for it to heat before you pour in the oil. Pour in the oil and wait for it to heat up. Then, add in the onion, garlic, cuttlefish and prawns. Sauté for 3 minutes or until fragrant.
3. Proceed to pour in the water and then add in the MAGGI Curry Seasoning and corn flour. Stir the mixture well.
4. After the mixture has been brought to a boil, add in the mustard greens and gently pour in the egg into the gravy.
5. Leave it to boil. When the egg looks cooked, lightly stir the gravy before serving.
6. Grab the bowl of MAGGI® BIG Kari noodles that you set aside earlier and pour the gravy over the noodles. Enjoy it while it's hot!

Nutrition

Carbohydrates	80.54 g
Energy	654.35 kcal
Fats	26.77 g
Protein	22.65 g

🕒 17 Minutes

⊕ 2 servings