

Spicy Masala Maggi Recipe | Pahadon Wali Maggi

This Masala Maggi Recipe is quick, spicy and full of flavor. Made with onion, tomato, green chilli and simple Indian spices, it is perfect when you want something tasty in just a few minutes.



Prep time
10 minutes

Cook time
10 minutes

Total time
20 minutes

Servings
4 servings

Calories
380 kcal

Ingredients

Maggi noodles	4 packets
Oil	about 2 tbsp
Cumin seeds	¼ tsp
Onion	1 medium, chopped
Green chillies	2, chopped
Ginger-garlic paste	about 1 tsp
Turmeric powder	¼ tsp
Kashmiri red chilli powder	¼ tsp
Salt	to taste
Tomatoes	2 medium, chopped

Water

4 cups

Method

1. Heat the oil

Place a kadai or pan on the stove. Add about 2 tablespoons of oil and heat it well. Add cumin seeds and let them crackle.

2. Sauté onion and green chilli

Add chopped onion and green chillies. Cook on low heat for 1 to 2 minutes until the onion changes color slightly.

3. Add ginger-garlic paste

Add ginger-garlic paste and mix well. Cook for a few seconds.

4. Add the spices

Add turmeric powder, Kashmiri red chilli powder and salt. Mix everything properly.

5. Cook the tomatoes

Add chopped tomatoes and mix them with the spices. Cover the pan and cook on low heat for about 2 minutes.

6. Mash the tomatoes

Once the tomatoes become soft, mash them lightly with a spoon. This creates a rich masala base.

7. Add water

Pour in 4 cups of water. Let the water come to a full boil before adding the Maggi.

8. Add Maggi and seasoning

Add all 4 packets of Maggi noodles along with the Maggi masala sachets. Mix gently.

9. Cook the noodles

Cover and cook on low heat for 2 to 3 minutes. Stir once in between so the noodles do not stick.

10. Serve hot

Once the noodles are cooked and most of the water is absorbed, turn off the heat. Serve the Masala Maggi hot.

Chef tips

- Always boil the water properly before adding Maggi.
- Do not overcook the noodles.
- Add extra green chilli if you like it spicier.
- Add a little more water for a soupy version.



Full recipe: <https://meenrazcooking.com/en/recipe/masala-maggi-recipe/>

Watch the video: [youtube.com/watch?v=wWHK2Bquz0c](https://www.youtube.com/watch?v=wWHK2Bquz0c)

