

Maggi Curry Noodle Cutlets

- Total Time: 25 mins
- Cook Time: 10 mins
- Serves: 6 cutlets

Ingredients:

1 pack Maggi Noodles (Curry Flavour)
1 cup water
1 tbsp olive oil
½ tsp chopped green chilli
½ tsp crushed ginger
salt - a pinch
pepper - a pinch
1 tbsp soy sauce
½ cup mashed peas
2 tbsp sweetcorn
¼ cup shredded carrots
½ tsp coriander
1 cup breadcrumbs

Method:

Cook Maggi Curry noodles in 1 cup water and add the curry tastemaker sachet.

Add olive oil, green chili, ginger, salt, pepper and soy sauce and finish cooking.

Remove noodles from the pan and transfer into a bowl.

Add the peas, sweetcorn, carrots, coriander, half of the breadcrumbs and stir until well combined.

Use your hands to make 6 small cutlets.

Coat the cutlets in the remaining breadcrumbs.

Heat a dash of oil in a fry pan and cook the cutlets for 3 minutes.
Flip over and cook on the other side for another 2 minutes.
Serve cutlets with your favorite sauce and enjoy!