



MAGGI TAURARO, ME HASKA GIDAN KOWA *Cookbook*



Ramadan
KAREEM

*Cook the
Difference*



MAGGI STAR

Product information

Fortified with iron and contains iodized salt, fermented soya and mixed spices. It is the best seasoning for soups, stews, grills and marinades.

Preparation

Use 5 cubes in cooking a dish for 6 people, do not add salt. Maggi Star Cube 4g (100 units of 4g cubes per Satchet, 500 units of 4g cubes, 25 units of 4g cubes and 2500 units of 4g per case)

ingredients list

Iodized salt, Sugar, Flavour enhancers: Sodium glutamate, Sodium guanylate, Sodium inosinate, Starch, Hydrolysed soya beans, Refined palm oil, Colour: Caramel E150c; Water, Onion, Iron pyrophosphate, Emulsifier: Soya lecithin:Chilli, Pepper, Clove, Yeast extract. Contains: Soya





Dolma (Stuffed Cabbage)



Fatima
Abubakar

ingredients

- 1 ball of cabbage
- crushed peppers
- tatashe
- leftover jollof rice
- ground beef (1/4 kilo)
- leftover stew(3ths)
- spinach
- spring onions,
- grated carrots
- MAGGI Seasoning
- ginger
- garlic
- oil
- onions

Preparation

1. Cook bulb of cabbage in a pot of boiling water
2. Make rectangular shapes with cabbage leaves
3. Set aside in a pan
4. Add oil, onion, ginger, garlic and fry peppers and tatashe
5. Add in ground beef and stir fry
6. Add MAGGI Seasoning into leftover jollof rice and continue stir frying
7. Add alheri, spring onions and parsley
8. Take each rectangular cabbage and roll in rice mixture
9. Place in a pot
10. Repeat process till all cabbages are rolled
11. Dilute stew with water
12. Add little oil
13. Season with MAGGI and pour over rolled stuffed cabbages
14. Cook on low heat and serve hot, garnish with parsley



Marghi special and cassava swallow



Fatima
Abubakar

ingredients

- Catfish • onion • white sorrel • spinach onion
- pepper • tatashe • ginger • garlic • MAGGI Seasoning
- oil • fresh tomato • cassava powder

Preparation

Cassava Swallow

1. Pour water into a pot and allow to boil
2. Mix cassava powder with normal water to make it watery
3. Pour mixture into boiling water and mix
4. Allow to cook and make into balls and set aside

Marghi Special Soup

1. Marinate washed catfish with MAGGI, set aside in a pot
2. Add in washed chopped spinach and sorrel
3. Sprinkle sliced onion
4. Add chopped tomatoes
5. Crushed peppers and tatashe
6. Sprinkle MAGGI Seasoning
7. Lastly place the marinated fish in it
8. Drizzle oil
9. Cover and allow to cook, serve with cassava swallow



MAGGI



Sweet potato and irish potato Casserole



Anisa
Lawal

ingredients

- Oil • onions • scotch bonnet • chicken curry • thyme
- MAGGI • ginger • garlic paste • sweet potatoes
- irish potatoes • carrots • cabbage • bell peppers

Preparation

1. Start by putting oil into a clean pot
2. Add onions
3. Add ginger and garlic paste, sauté that
4. Add your washed chicken
5. Add the curry and thyme
6. Add the MAGGI
7. Let that fry a little before adding Irish potatoes and sweet potatoes (chunks)
8. Add enough water to cook
9. Let that cook before adding all the veggies
10. Let that cook for 2mins
11. Lastly, garnish with spring onions



Tsiren Tukunya (gas meat)



Anisa
Lawal

ingredients

- Oil • onions • ginger • garlic • yaji (chili powder)
- MAGGI Star • Maggi Mixpy Classic • MAGGI Signature Chicken • kuli kuli • scotch bonnet • curry • thyme

Preparation

1. Start by well shredded clean beef
2. Add MAGGI Star to it
3. Add ginger and garlic and set aside
4. Now, in a clean bowl and combine all the MAGGI Spices
5. Add chili powder (yaji)
6. Then the crushed kuli kuli
7. To a clean pot start by adding some oil
8. Add the marinated meat
9. Let that cook in its own juice till oil comes out
10. Add scotch bonnet some onions mix
11. Add water to cook very well
12. Once that is well cooked and the water is well drained out, add kuli kuli mixture
13. Add the remaining sliced onions and sauté



Pasta stir fry



Zainab
Suleiman

ingredients

- Pasta • boneless chicken • finely chopped ginger
- garlic • attarugu • vegetable oil • sliced coloured bell peppers • sliced carrots • chopped broccoli • sliced mushroom • MAGGI • corn flour • stir fry sauce
- black seeds • spring onions • chili flakes

Preparation

1. To the chicken, add the chopped ginger, garlic and attarugu. Mix well
2. Add some corn flour. Mix till well coated.
3. Heat some oil in a wok. Cook the chicken on low heat till it is golden on both sides. Remove from the wok and set aside
4. In to the wok, drizzle some oil. Stir fry the garlic, ginger, and attarugu mix. Add in the carrots and broccoli, stirring.
5. Pour the pasta into the wok and stir fry.
6. Add the stir fry sauce and stir
7. Add the bell peppers. Finish off with MAGGI Mixpy. Stir for about a minute.
8. Take it off heat. Sprinkle some chili flakes and garnish with black seeds



Paten Dankalin Hausa



Zainab
Suleiman

ingredients

- Sweet potatoes and cut in cubes
- red oil • ground stew mix • hot water
- MAGGI • ground spices • dry fish
- chopped spring onions

Preparation

1. Heat some oil in a pot and stir in the stew mix
2. Add the sweet potato and pour in a generous quantity of hot water. Allow to come to a boil
3. Season with MAGGI and ground spices
4. Add the dry fish. Cover and let it cook till potatoes are soft and water is reduced
5. Mash some of the potatoes to thicken the sauce. Add spring onions and let simmer for about a minute. Serve hot!



Leftover couscous with spinach and kidney sauce



Ohunene
Etudaiye

ingredients

- Leftover plain couscous
- spinach (efo)
- butter
- kidney
- tomatoes
- tatashe
- pepper mix (rough blend)
- onions
- spring onions
- minced garlic
- ginger
- curry leaf
- vegetable oil
- Maggi Star Cubes
- MAGGI Signature Chicken
- carrots
- cabbage
- salt

Preparation

Kidney Sauce

1. Wash and dice kidney
1. On medium heat, pour some vegetable oil in a wok, pour the diced kidney, minced garlic and ginger and allow to sizzle for some minutes
2. Add some black pepper and stir further
3. Add MAGGI Star Cubes to build up more flavour
4. Allow to sizzle for few more minutes
5. Add tomatoes, tatashe and pepper mix and stir to fry
6. Add MAGGI Signature Chicken
7. Stir and allow to fry for few more minutes
8. Add chopped carrots
9. Cover and allow to steam for 2 minutes to balance the crunchiness
10. Add the curry leaf and spring onions
11. Add the chopped cabbage and stir nicely while you put off the heat.

Vegetable Couscous

1. On a very low heat, place the pot of leftover couscous
2. Sprinkle some clean water on it, spread already cut spinach
3. Cover and allow to steam properly
4. Put off the heat
5. Open up and add a spread of butter over it
6. Cover again for 1 to 2 minutes
7. Then use a fork to loosen and mix couscous and the spinach evenly
8. Serve with the kidney sauce .



MAGGI



Acca Fonio porridge



Ummi
Furerra

ingredients

- Acca • ram meat • pumpkin • green vegetable (alaihu)
- locust beans • MAGGI Star • tomatoes • peppers
- onions • spring onion • ginger • oil

Preparation

1. Boil meat and pumpkin until soft.
2. In a clean pot add oil and fry onions and add all the remaining ingredients with more water apart from the Acca and bring to boil.
3. Once it's boiled, add Acca and allow to cook for 3 to 5 minutes.
4. Reduce to low heat and add the greens for 1 to 2 mins till a bit tender. Remove from the burner
5. Serve Hot



Miyan Yakuwa



Habiba
Haruna

ingredients

- Mutton/ Naman rago
- Pepper mix
- Dry fish
- Peanut butter
- Sorrel
- Spinach
- Spring onion
- Oil
- MAGGI Naija Pot
- MAGGI Star

Preparation

1. Add some oil in the pot
2. Add your boiled mutton and pepper mix
3. Give it a stir
4. Add some water depending on your desire
5. After the broth goes in fish
6. Add our one and only MAGGI Naija Pot and MAGGI Star
7. Allow the soup to cook for a while
8. Taste and adjust your seasoning
9. Add in your peanut butter
10. Then sorrel, spinach and spring onion
11. Let the soup cook for another 2 minutes and then it's ready!!!



Miyan Wake



Jamila
Yuguda

ingredients

- Beans • tattasai • tarugu • onions • tomatoe (optional)
- red oil • beef/chicken • spices • MAGGI Naija Pot, 3 Cubes • pinch salt • ogu leaves • garlic • ginger

Preparation

1. Soak the beans for at least 3 hours, or overnight.
2. Wash the beans properly to entirely remove their shafts, then drain and set aside.
3. Boil your meat or fish with onions and salt until it reaches the desired softness and set aside. Remember to keep the meat or fish broth.
4. Over medium heat, place a clean pot on the fire and add in clean water and your beans. Add potash to the beans; this enables them to soften faster. Allow to cook for 30 minutes.
5. In another pot, pour in your palm oil and allow it to fry until it turns brown.
6. To the heated oil, add ground pepper, onion, seasoning cubes, and meat or fish, and allow to fry for 3 minutes. Stir gently as it fries.
7. When the beans are soft, pour the content in STEP 6 into the pot and add the broth. Stir a little and allow to cook for 10 minutes.
8. Taste and add more seasoning and/or spices if need be.
9. Once it thickens, add ogu leaves and a little water until desired thickness is reached, then reduce the heat.
Allow to cook for additional 2 minutes.



Apapa and Tamarind Pap



Ohunene
Etudaiye

Ingredients

- Beans
- onions
- fresh pepper (atarugu)
- fresh
- garlic
- ginger
- potash (kanwa)
- palm oil
- MAGGI Crayfish Seasoning
- MAGGI Mixpy Classic
- Raw and wet sieved millet
- tamarind clean water

Preparation

Apapa

1. Carefully pick beans and soak in clean water for one hour to ensure that it is soft
2. Rinse beans, chop in onions, washed fresh pepper, garlic and ginger
3. Blend nicely till smooth (not as smooth as the regular moimoi paste)
4. Use a spatula to start mixing the paste
5. Add melted potash and keep mixing (potash is to soften the apapa)
6. Add palm oil and keep mixing
7. Add MAGGI Crayfish Seasoning
8. Add MAGGI Mixpy Classic
9. Scoop into local leaf
10. Use sticks or iron colander as layer in the pot
11. Place packed pudding carefully in the pot
12. Add water and cover with extra leaves, allow to cook

Tamarind Pap

1. Wash and soak tamarind in warm water until its infused
2. Use the tamarind water to make the raw pap paste
3. Boil some clean water and pour in the paste
4. Cover for a few minutes, open up and stir
5. Serve with APAPA.



Dambun shinkafa



Maryam
Buhari

Direction

First wash the rice and pour in a bowl and add Maggi, add shombo, add groundnut, and groundnut oil.

Steam everything together in a different pan, stir fry some blended tatase and onions add MAGGI, ginger and garlic, then bring in the steamed dambu and stir gently. Then add some spring onions and green leaf and allow to simmer for some minutes.

Fish recipe

Slice the fish add MAGGI Mixpy, add corn flour rub into the fish and fry

Baobab drink

1. Soak baobab for 2 hours
2. Sieve and remove seed
3. Add condensed milk
4. Add condensed milk flavour
5. Serve chilled



White Moimoi



Bilikisu
Sambo

ingredients

- 2 cups of beans • 2 eggs • garlic • salt • MAGGI
- kpomoh • onions • oil • green pepper
- MAGGI Signature • Nylon for the moimoi wrap
- scotch bonnet

Preparation

1. First peel and wash the beans, then soak for 1 hr.
2. Next, drain the beans and blend it with salt and garlic until smooth.
3. Pour the beans paste into a bowl and crack in two eggs, add 3 spoons of oil to it, then mix well.
4. Now scoop some of the beans paste into a nylon or moimoi container.
5. Steam or cook the moimoi for 35mins or until the moimoi separates from the nylon or containers.
6. For the sauce, wash the already cooked pomoh, onions, garlic and add to a pan, then pour in a little oil, and stir for 4 mins
7. Add in the scotch bonnet pepper, salt and your MAGGI Signature Seasoning to taste
8. Keep stirring continuously on low heat for 3 mins
9. Add in the green peppers and stir for 1 min, remove from heat and serve with your white moimoi and enjoy



Awaran kwai da kwai



Maryam
Buhari

Direction

Mash awara then add spices and seasoning, break in eggs and mix very well. Arrange in a foil plate, pour in the batter, arrange in a pot and allow to cook. When cooked, remove and cut into desired shapes, dip in egg and fry again.

Coconut Drink

1. For the coconut remove the back and cut into chunks
2. Put into a blender, add water and condensed milk and blend
3. Sieve, add coconut flavour and serve chilled

Fruit salad

1. Use fruit of choice, cut into chunks
2. Add orange juice and serve chilled



Dambun Couscous



Habiba
Haruna

ingredients

- Couscous • chicken breast • liver • sardine
- grounded peanut • bell peppers • oil • carrots
- spring onions • MAGGI Signature Chicken • MAGGI Star • ginger • garlic • pepper mix

Preparation

1. Start by adding your couscous in a clean bowl
2. Add your soft cubed chicken breast
3. Then add the finely chopped liver
4. Add pepper mix, oil, grounded peanut
5. Add 3 tablespoons of oil, add carrots, bell peppers, ginger and garlic
6. Then your MAGGI Star and MAGGI Chicken flavour
7. Give it a good mix
8. Add some clean water in a pot
9. Put on your cooking stove
10. Transfer your couscous mix to a colander
11. Put it in the pot that's already on fire
12. Make sure the water inside the pot is not touching the colander
13. Cover the colander well with a cover
14. Allow your dambun to simmer for 30 to 35 mins
15. Stir it from time to time to ensure every part is well cooked
16. When your dambun is soft, serve as a main dish



Jolle



Jamila
Yuguda

ingredients

- Millet powder 1 cup • whole chicken breast • palm oil 1 cooking spoon • 1 onion diced • 4 fresh peppers
- 1 large sized garlic chopped • powder cloves half teaspoon
- chopped ginger • half teaspoon of locust beans (Daddawa)
- 2 Maggi cubes and 1 sachet of MAGGI Signature Chicken

Preparation

1. Wash and cut the chicken breast into small pieces, add all the ingredients, onions, garlic, cloves, daddawa, palm oil and 2 cubes of MAGGI Star in a pot and turn on the flame
3. Add water to cover the meat. After 5 minutes add in the chopped onions, pepper (attarugu & tattase)
4. Measure one cup of millet powder sieved into a bowl, add a little amount of water, mix add and make small balls, then set aside.
5. Add 1 sachet of MAGGI Signature Chicken to the pot of cooking chicken, and gently add the millet balls into the pot, allow it to cook for 10 minutes



Spicy baked potatoes with grilled chicken



Ummi
Furerra

ingredients

- Potatoes • oil • MAGGI • crushed pepper • pepper flakes
- garlic powder • chicken parts • cumin powder
- coriander powder • garlic • ginger paste • parsley

Preparation

1. Wash and cut potatoes into wedges. Boil until 80% done.
2. Marinate the chicken parts with the spices.
3. In a baking dish, add the chicken and potatoes and bake until well done.
4. Serve Hot.



Zogale (Moringa) stew with kayan ciki



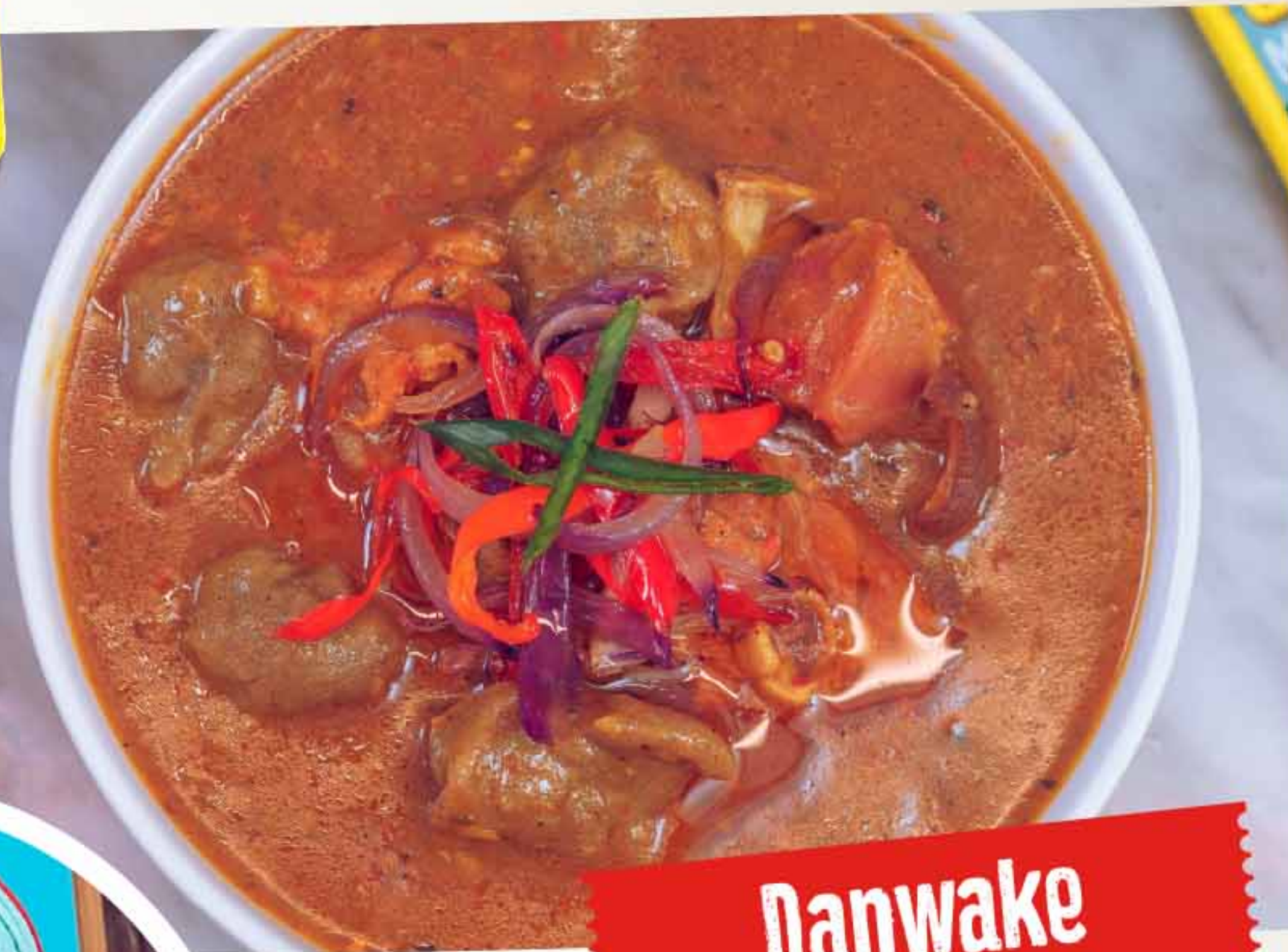
Jamila
Lawal

ingredients

- Zogale • tomatoes • onions • atarugu • tattasai • ginger
- garlic • kayan ciki • vegetable oil • MAGGI Classic Cube
- MAGGI Mixpy Classic

Preparation

1. Roughly blend together tomatoes, peppers and onions, set aside.
2. In a clean pot add Kayan ciki, chopped onions, and season with MAGGI Cubes. Cook until soft.
3. Next, add a cooking spoon of oil to a pot, fry the Kayan ciki for about 5 minutes and transfer to a plate using a slotted spoon.
4. Add onions to the same oil, ginger and garlic paste and sauté for 1 minute.
5. Transfer the tomato blend and cook until the oil comes up.
6. Add the fried Kayan ciki, and stock. Cover and allow to simmer.
7. Finally add Zogale leaves and cook for a further 3 minutes.
8. Serve warm with tuwon shinkafa or cooked rice



Danwake in mutton peppersoup



Jamila
Lawal

Ingredients

- Garin danwake • ram meat • ginger • garlic paste
- atarugu • shombo (roughly chopped) • red chilli • onions
- vegetable oil • curry • dried thyme • MAGGI Cubes
- MAGGI Mixpy Classic • spring onions

Preparation

1. Heat 2 tablespoons of oil in a pan, and sauté onions, ginger and garlic.
2. Add chopped peppers and stir fry.
3. Add the ram meat and cook for 3 minutes stirring on all sides.
4. Next cover the meat with water, season with MAGGI Cubes, thyme and curry powder cook until meat is soft.
5. In a bowl transfer the garin danwake and gradually add water to form a soft sticky dough.
6. Once meat is done, ~drop small balls of danwake dough into the pot until dough is exhausted.
7. Cover the pot and allow the dumplings cook until it comes up to the top of the peppersoup.
8. Danwake is done if you cut it open and there is no raw flour inside
9. Sprinkle MAGGI Mixpy Classic into the peppersoup.
10. Garnish with spring onions and serve hot.



Parsley Sweet potatoes and smoked fish sauce



Jamila
Lawal

Ingredients

- Fresh parsley • sweet potatoes • chilli powder
- butter smoked mackerel fish • tomato • pepper blend
- spring onion • curry leaf • MAGGI Mixpy Classic
- MAGGI Star • curry powder • dried thyme • vegetable oil

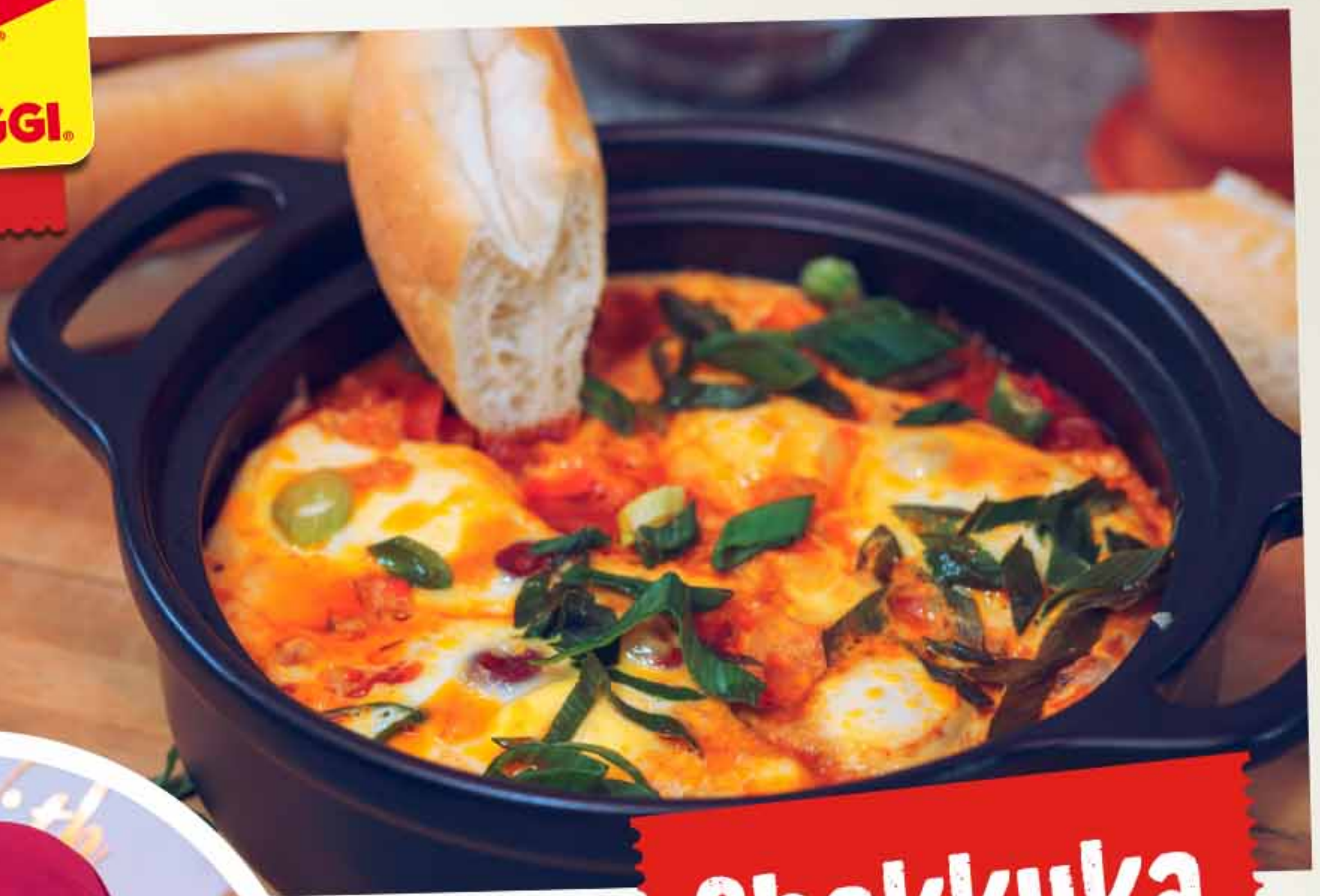
Preparation

Parsley Sweet Patotoes

1. Cut sweet potatoes into cubes and cook in salted water until just done. Drain and set aside.
2. Heat a non-stick pan on low heat and add a knob of butter.
3. Sprinkle chilli powder and MAGGI Mixpy Classic to the sweet potatoes and toss.
4. Transfer the sweet potatoes to the pan and toast on all sides until crisp.
5. Add freshly chopped parsley and toss to combine.
6. Transfer to a serving dish and keep warm until ready to eat.

Smoked Fish Sauce

1. Heat some vegetable oil in a saucepan and sauté chopped onions, add ginger and garlic.
2. Transfer the tomato blend and cook until thickened.
3. Season with thyme, and MAGGI Cubes.
4. Next add the flaked smoked fish and cook for 5 minutes stirring it.
5. Add curry leaves and spring onions. Cover and allow to steam for 2 minutes.
6. Serve with the parsley sweet potatoes



Shakkuka (Tunisian Tagine Eggs)



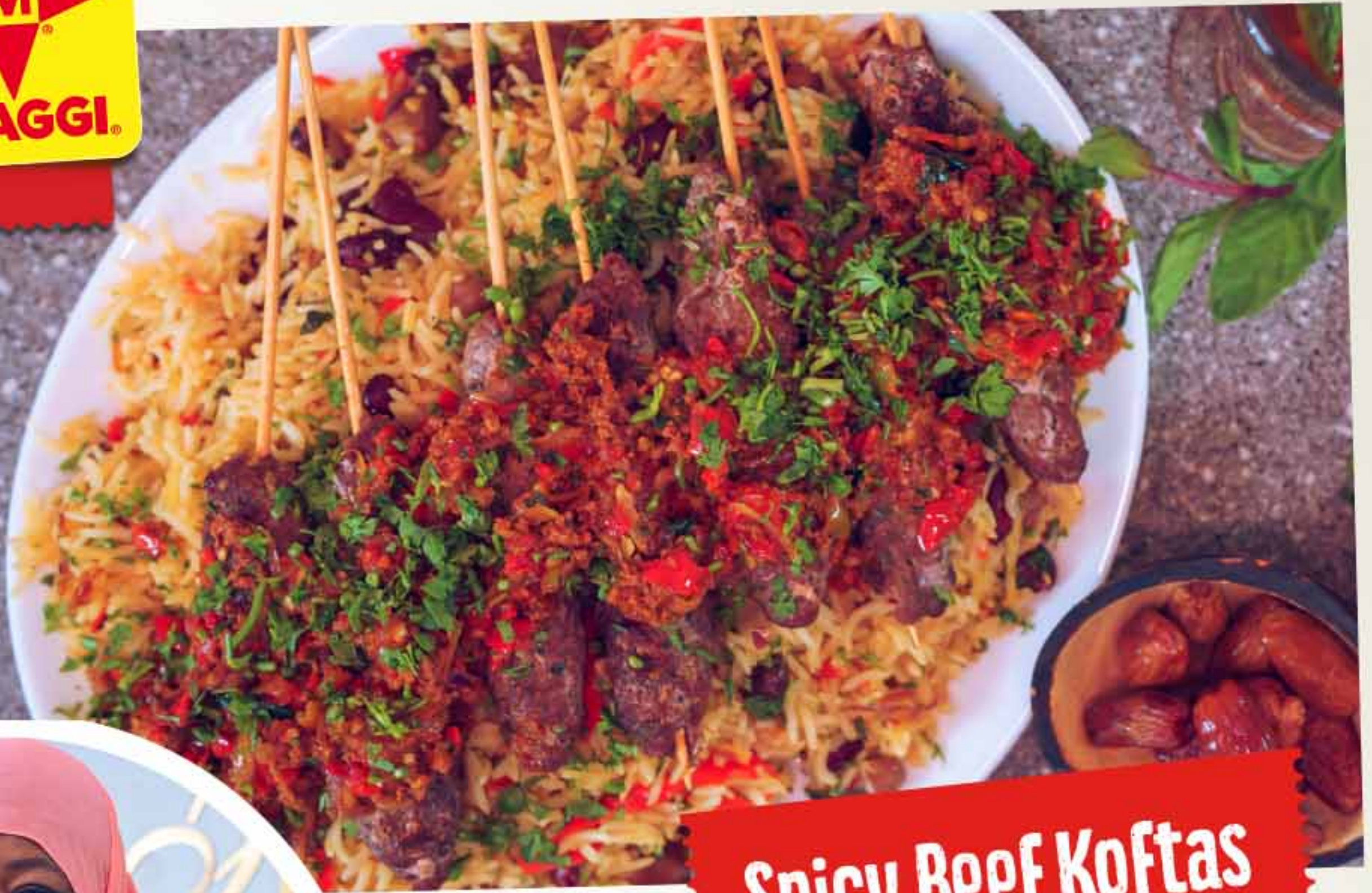
Hapsy
ibrahim

ingredients

- 8 eggs • tomatoes • garlic • ginger • pinch of thyme
- harrisa (tunisian pepper paste) • oil • spring onions
- 1 MAGGI Signature Jollof • 1 MAGGI Signature Chicken
- mint • cardamom • tea • lemon juice • sugar for mint tea

Preparation

1. Make your tea by adding all tea ingredients and bringing to a boil. Sieve and pour in flask and set aside.
2. Using a wide pan or tagine, add oil, onions, tomatoes, peppers, ginger, garlic and MAGGI Signature Jollof. Leave to fry and soften for 3 mins on medium heat.
3. Add harrisa and MAGGI Chicken.
4. Break eggs 1 by 1, do not beat and add whole in your tagine.
5. Cover immediately and reduce the heat.
6. Leave to cook on low heat for 4mins.
7. Add spring onions (sliced diagonally) to tagine and it's ready!
8. Serve with fresh baguette (French Bread) and Enjoy!



Spicy Beef Koftas on a Bed of Rice & Chickpeas



Hapsy
Ibrahim

ingredients

- 1 kilo of minced beef (to serve 6)
- 1 MAGGI Star Cube
- 1 Sachet of MAGGI Signature Chicken
- 1 handful of chopped parsley
- grated onions
- minced garlic
- ginger
- chopped attaruhu (scotch bonnet pepper)
- leftover Basmati rice
- 1 can of chickpeas
- 1 can red kidney beans
- sliced spring onions
- 2 cooking spoons of oil

Preparation

1. Add mince beef, grated onions, garlic, parsley, attaruhu & MAGGI Cube.
2. Mix well and form logs on a bamboo skewer.
3. Use a grill pan to cook them through until done.
4. Meanwhile, stir-fry cooked leftover rice with spring onions, aromatics (garlic, ginger), MAGGI Signature Chicken, chickpea and kidney beans.
5. Spread done rice on a platter and arrange koftas on it.
6. Garnish with sauce and parsley.

Bismillah (Bon appetite)



Danshila Special (Wild Pigeon with Pan Potatoes and Gravy)



Hapsy
ibrahim

ingredients

- 2 sets of danshila (free range wild pigeon)
- 9 potatoes
- MAGGI Chicken 1 tablet
- tomato paste
- 3 carrots, grated
- onions
- garlic
- ginger
- oil
- pinch of thyme
- pepper
- spring onions & parsley for garnish
- 1 MAGGI Star Cube

Preparation

1. Have your pigeon cleaned from the market, rinse in salt water then boil with 1 cube of MAGGI Star and chopped onions until soft. Set aside.
2. Into a wide pan, add potatoes, carrots, aromatics (garlic, ginger) thyme and oil.
3. Pan fry them dry, then reduce the heat and allow to steam for 8 mins without adding any fluids (ie. water or stock)
4. Add peppers after 8 mins, MAGGI Chicken and any other veggies, then add little fluids.
5. Allow to cook through before garnishing with any of your greens.
6. Deep fry your pigeon (danshila) and make a pepper sauce with rest of the peppers and tomato paste.
7. Plate side by side and Enjoy! Masha Allah.



Kosan Flour (Corn Fritters) With Kunun Tamba



Hapsy
Ibrahim

ingredients

- 2 cups of flour (1 corn meal and 1 all purpose flour)
- 2 cups of chopped spring onions
- 1 can of sweet corn
- 2 scotch bonnet peppers diced
- black sesame seeds
- 1 Tbsp of baking powder
- 2 MAGGI Star Cubes
- 3 eggs
- sliced cabbage (optional)
- chopped parsley for garnish
- garnish kunu (kunu powder)

Preparation

1. Add flour to a bowl, add baking powder, 1 cup of water, sweet corn, attaruhu, springonions, 1tps of black sesame seeds, spring onions and MAGGI.
2. Whisk well and deep fry using a tablespoon and fry until golden brown.
3. Serve with a drizzle of hotsauce & parsley
Enjoy!



Chicken Kebab



Asma
Gambo

ingredients

- 1kg chicken breast, boneless, skinless and cut into cubes
- 150g natural yoghurt
- 2 tsp paprika
- 0.5 tsp cinnamon
- 0.5 tsp dried chilli flakes
- 2 tsp garlic granules (or 3 cloves of fresh garlic)
- 1 lemon zest and juice
- salt
- freshly ground pepper

Preparation

1. Mix the marinate ingredients together well in a large bowl.
2. Add the chicken thighs and marinade for at least 30 minutes or even better, overnight (cover with cling film and put in the fridge).
3. Thread onto skewers and cook for about 20 minutes until golden on the outside and cooked through.



Dafaduka



Asma
Gambo

ingredients

- Leftover cooked rice
- leftover stew
- leftover fried chicken cut into bits
- vegetables
- spring onions

Preparation

1. Shred onions and saute in a little oil
2. Add leftover stew
3. Add in the fried chicken bits and season
4. Mix in leftover rice and add a little stock
5. Finish off with spring onions and serve.



Paten Dakali



ingredients

- Sweet potatoes • mutton meat • onion • carrots
- bell pepper • spring onion • ginger • garlic
- vegetable oil • MAGGI Star • black pepper
- Scotch bonnet

Preparation

1. In a pot add mutton, ginger, garlic, sliced onion, water, black pepper, and MAGGI Star. Cook the meat until tender.
2. To the pot of meat add sweet potato, blended tomato and pepper, and scotch bonnet pepper. Cook for 15 mins.
3. Add carrots, green and red sliced bell peppers, and spring onions. Cook for 2 mins.



Red pasta & shredded beef



ingredients

- Pasta • shredded beef • vegetable oil • blended tomato
- onions pepper • MAGGI Star • MAGGI Mixpy
- onions • ginger • garlic

Preparation

1. In a pan add oil, sliced onion, ginger, garlic, shredded beef, black pepper, and MAGGI Star.
2. Stir fry for 5 minutes and add tomato and pepper paste.
3. Add water and parboiled pasta.
4. Top up with enough water to cook for 10 minutes.
5. Add parsley and serve.



Spicy grilled potatoes with shredded beef



Jamila
Lawal

ingredients

- Beef (shredded) • scotch bonnet pepper (roughly chopped) • ginger and garlic paste • onions
- beth peppers • broccoli • cauliflower • carrots • potatoes
- black pepper • dry parsley • garlic powder
- chilli powder • coriander powder • MAGGI Star • MAGGI Mixpy Classic • vegetable oil

Preparation

1. Scrub potatoes and cut into wedges.
2. Rinse in cold water and pat dry in a kitchen towel.
3. Sprinkle the potatoes with the chilli, coriander powder, garlic powder, dry parsley and black pepper.
4. Add MAGGI Mixpy Classic and drizzle on vegetable oil.
5. Toss to combine and bake in a preheated oven or airfryer until crisp.
6. To make the shredded beef, season beef with MAGGI Cube and set aside.
7. Heat vegetable oil in a pan and stir fry the shredded beef until cooked.
8. Shift the beef to one side of the frying pan, then add onion and sauté.
9. Add ginger and garlic paste, and scotch bonnet peppers.
10. Stir fry, then add carrots, broccoli, cauliflower and bell peppers.
11. Mix all together and finish up with MAGGI Mixpy Classic.
12. Garnish with spring onions and serve with the grilled potatoes.



Two-ingredient Flatbread and liver sauce



Jamila
Lawal

ingredients

- Flour • unsweetened yoghurt • salt or sugar (optional)
- vegetable oil • liver (cut in small pieces) • onions
- fresh whole chilli • atarugu • ginger • garlic • coriander powder • curry powder • tomatoes • black pepper • MAGGI

Preparation

Two-ingredient flatbread

1. Transfer 2 cups of sieved flour into a large bowl along with a pinch of salt or 1 teaspoon of sugar, if using.
2. Make a well in the center and gradually mix in 1 cup of yoghurt until a firm dough is formed.
3. Knead until smooth and allow to sit for 10 minutes.
4. Cut dough into balls, roll out flat using a rolling pin and cook on a heated frying pan on each side for 2 minutes.
5. Transfer to a towel lined plate and brush with melted butter.
6. Repeat until all the dough is cooked.

Liver sauce

1. Heat some oil in a pan and add the livers, season with MAGGI Cubes and black pepper.
2. Toss around using a spatula to ensure the livers cook evenly.
3. Push the livers to one side of the pan.
4. Next add chopped garlic, onions, diced chilli, and season with coriander powder and curry powder.
5. Add sliced tomatoes and stir fry. Mix the vegetables together with the livers.
6. Finish up with some MAGGI Mixpy Classic powder and chopped parsley.
7. Serve with the flat bread.



WhatsApp
Bot 



Don't know
what to
cook
tonight?



Let's talk Food on
+234 916 835 6116





*Cook the
Difference*