

Columbia's Comfort Recipes

Dhruiti's Masala Pasta

Ingredients

- 2 cups macaroni/elbow pasta
- 2 tbsp oil
- 2 tsp black mustard seeds (known as rai in Hindi)
- 2 tsp cumin seeds
- A pinch of asafoetida
- 1 chopped onion
- 1 chopped capsicum
- 1 cup of peas
- 1/2 tbsp turmeric powder
- 1/2 tbsp chili powder (or as per your taste)
- 2 packets of Maggi Masala-a-Magic (see photo of this masala below)
- Coriander
- Salt as per taste



Directions

- Once oil is super hot...
- Add mustard, cumin seeds and asafoetida
- Once the seeds start popping and foaming add onions
- After onions are about to be caramelised add capsicum and peas and cook.
- Add the spices including the maggi masala and cook for 2 mins.
- Finally, add boiled al dente pasta and garnish with coriander. Hope you like it ♥

From the Chef

One can call this “pasta with an Indian twist.” This is my grandpa's recipe. But most of the time my grandma made it for me. I remember whenever my brother and I visited my grandparents to play carrom, our dadi (father's mother/granny in Hindi) used to make this pasta along with some ginger coffee on the side.

—Dhruiti Kuvar, student
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Maggi Masala-a-Magic-->



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