



## Eggplant Salona

### Ingredients

- 3 tbsp MAGGI® Khaleeji Cooking Paste
- 4 cups water
- 2 tbsp Vegetable oil
- 1 large Onion
- 2 Cloves Garlic, crushed
- 2 large Eggplant, peeled and diced
- 1 Medium Tomatoes, diced
- 3 pieces Dried lime
- 1 cup Coriander leaves, chopped

### Instruction

1. In a large pot over medium heat, warm vegetable oil. Add diced onions and sauté until softened. Stir in Maggi® Khaleej Paste and cook for an additional 2 minutes.
2. Add minced garlic and cook until fragrant. Add the eggplant, tomatoes and pour in water and Lume Bring the stew to a boil.
3. Cover the pot and keep simmering for approximately 20 minutes.
4. Garnish the Eggplant Salona with freshly chopped coriander. Serve this dish with delicious basmati rice.

### Nutrition

Carbohydrates	15.39 g
Energy	93.42 kcal
Fats	3.12 g
Protein	4.19 g

🕒 30 Minutes

⊕ 6