

# Quick iftar fix with Mr. Noodles Magic Masala

As we enjoy the peaceful atmosphere that comes along with Ramadan, we cannot help but wonder everyday what to prepare for iftar. Making a meal seems to get difficult, especially after a busy and hectic day at work when we have barely any time left to cook before the call to prayer.

In situations as such, instant snack solutions work as a quick fix, and Mr. Noodles Magic Masala makes it possible to prepare iftar in no time at all. Its flavoursome taste makes for a delicious meal after a long day of fasting and there are plenty of ways in which it can be prepared.

With the addition of ingredients such as vegetables and egg, the nutrition profile can be enhanced. Mr. Noodles Magic Masala is fortified with vitamin B2 and iodine which helps to fulfil our daily nutrition intake.

## VEGETABLE NOODLE SOUP

### Ingredients

6 cups water  
1½ tbsp oil  
2 packs Mr. Noodles Magic Masala  
Mr. Noodles Magic Masala spice mix (included in the pack)  
¼ cup sliced mushrooms  
¼ cup diced carrots  
¼ cup julienne bell peppers  
¼ cup peas  
1 onion, chopped  
2 cloves garlic, chopped  
1 tbsp white vinegar  
2 tbsp soy sauce  
½ tsp salt  
2 eggs

### Method

Sauté garlic and onion in hot oil and add mushroom, carrot, and bell pepper. Cook the vegetables with salt and Mr. Noodles Magic Masala spice mix. Once the vegetables are soft, add two cups of water and crack in two packets of Mr. Noodles Magic Masala.

Once the noodles are cooked, add the remaining water followed by peas, soy sauce, and vinegar. Let everything cook together for a few minutes. Meanwhile, soft boil the eggs and place them over the prepared noodle soup before serving.

## CLASSIC VEGETABLE NOODLES

### Ingredients

2 cups water  
3 tbsp oil  
2 packs Mr. Noodles Magic Masala  
Mr. Noodles Magic Masala spice mix (included in the pack)  
2 eggs  
½ cup sliced carrots  
½ cup sliced bell pepper  
½ cup sliced cabbage

1 chopped onion  
2 cloves garlic, chopped  
1 tbsp soy sauce  
1 tbsp chilli sauce  
2 tbsp tomato ketchup  
1 tsp white vinegar  
½ tsp black pepper  
Salt to taste

### Method

Boil the noodles in two cups of water until they are al dente and strain them. Toss them with a couple tablespoons of oil and leave them on the strainer. In a pan, heat one tablespoon of oil and sauté chopped onion and garlic for a couple of minutes.

Then, add carrots, cabbage and bell pepper and season the vegetables with Mr. Noodles Magic Masala spice mix, salt, and black pepper. Cook this for a while and add the noodles. Drizzle soy sauce, chilli sauce, tomato ketchup, and vinegar. Toss everything together to combine well and serve with fried eggs on top.

By Fariha Amber

Photo: Sazzad Ibne Sayed

