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| **Sno.** | **Steps** | **Demonstration** | **Standard Operating Procedure (SOP)** |
| 1 | Pray and wish that it work |  | Prayed |
| 2 | pack Maggi noodles |  | Take Chat Patta maggie |
| 3 | 2 cups water |  | Pour in 2 cups of water and bring it to a boil. |
| 4 | 1 cup vegetables (carrot, capsicum, peas, corn, etc.) |  | Add chopped vegetables to the pot and sauté for 2-3 minutes until slightly tender. |
| 5 | 1 tsp ginger-garlic paste (optional) |  | Heat oil or butter in a pot. Add ginger-garlic paste and sauté for a few seconds until aromatic |
| 6 | Add Maggie and Maggie masala |  | Break the Maggi noodles into smaller pieces and add them to the boiling water. Also, add the Maggi taste maker (masala) and mix well. |
| 7 | 1 tsp soy sauce (optional)  Salt and black pepper to taste |  | Add soy sauce, salt (if needed), and black pepper. Stir well. |
| 8 | Wait For 3-4 minutes |  | Let it cook for 3-4 minutes or until the noodles are soft and the soup thickens slightly. |
| 9 | Fresh coriander leaves for garnish |  | Garnish with fresh coriander leaves and serve hot. |
| 10 | Serve Maggie |  | Serve maggie and gets review |