



How to Prepare Maggi Masala at Home



Maggi Masala is a beloved seasoning blend that defines the signature taste of Maggi noodles. Whether it's the tastemaker included in the noodle pack or Maggi Masala Magic used in other savory dishes, it adds a burst of flavor, especially to mixed vegetable sabji and other everyday meals. For decades, it has been a household favorite in India, known for its unique blend of spices that provides a satisfying flavor and a mouth-melting aroma.

While pre-packaged Maggi Masala sachets are readily available on various online and offline grocery platforms but at the Aap Ka Bazar® application/website, there are 29+ Maggi products including Maggi Masala Sachet, so explore them online now!

Alternatively, you can search for "[grocery store near me](#)" in any online search bar to find the address of Aap Ka Bazar's stores.

The growing interest in recreating this iconic flavor at home offers a healthier, preservative-free alternative for fans who wish to enjoy the same taste with a homemade touch.

The Magic of Maggi Masala

The secret behind Maggi Masala's distinct taste lies in its expertly balanced mix of herbs and spices including both whole spices and ground spices.

Maggi Masala is not only limited to noodles; its versatility allows it to be sprinkled on snacks like popcorn, and fries, or even used as a base for other curries and rice dishes.

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Preparing your own version of this seasoning not only allows you to control the ingredients but also ensures that you avoid any unwanted preservatives or additives. Here is a recipe to prepare Maggi Masala at home:

Ingredients:

- 2 tbsp Coriander Powder
- 1 tbsp Cumin Powder
- 1 tbsp Garam Masala
- 1 tbsp Red Chili Powder
- 1 tbsp Black Pepper Powder
- 1 tbsp Turmeric Powder
- 1 tbsp Dried Ginger Powder
- 1 tbsp Dried Ginger Powder
- 1 tsp Dry Onion Powder
- 1 tsp Amchur (Dry Mango) Powder
- 1 tsp Ajwain (Carom Seeds)
- 1 tsp Fenugreek Leaves (Kasuri Methi)
- ½ tsp Cardamom Powder
- 1 tsp Salt (adjust according to taste)
- A pinch of Sugar

(Note: All these ingredients are available at up to 50% discount on the Aap Ka Bazar® application, with on-time home delivery across Delhi and NCR.)

Instructions:

In a dry skillet, toast cumin and ajwain dana for a minute to release their oils, then cool and grind them into a fine powder. Mix the ground spices with coriander powder, garam masala powder, chilli powder, black pepper, turmeric powder, and... [Read More](#)