

 **Magik Moments Recipe Book
 Featuring the Magik All-Spice Blend**

Welcome to your gateway for global flavors!

The **Magik All-Spice Blend** combines the finest Asian, Oriental, and exotic spices into one perfect mix. This book contains over 200 quick, easy, and delicious recipes from across the globe – all using your new favorite spice blend.

**RECIPES**

**Browse the recipes below by your favorite cuisine or regional inspiration!**

***Note: All recipes are properly categorized and grouped for easy browsing.***

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**🌍 Global Recipe Collection**

For easier navigation and a globally intuitive structure, all recipes have now been grouped by **region**:

* **🌏 Indian Subcontinent** (India, Pakistan, Sri Lanka, Bangladesh, Nepal, Bhutan, Afghanistan)
* **🌏 East & Southeast Asia** (China, Japan, Korea, Thailand, Vietnam, Malaysia, Indonesia, etc.)
* **🌍 Middle East & Central Asia** (Iran, Turkey, Israel, Afghanistan, etc.)
* **🌍 Africa** (Nigeria, Ethiopia, South Africa, Morocco, etc.)
* **🌎 Caribbean & Latin America** (Jamaica, Brazil, Mexico, Cuba, etc.)
* **🌎 North America** (USA, Canada)
* **🌏 Oceania & Pacific Islands** (Australia, New Zealand, Fiji, Samoa, Tahiti)
* **🌍 Europe** (UK, France, Spain, Germany, etc.)

**🌏 Indian Subcontinent**

(*North, South, East & West India, Pakistan, Bangladesh, Sri Lanka, Nepal, Bhutan*)

**1. Butter Chicken (India)** *Ingredients:* Chicken, yogurt, tomato puree, cream, Magik Spice Blend. *Instructions:* Marinate chicken with yogurt and spices. Grill or pan-fry. Simmer in buttery tomato cream sauce.

**2. Hyderabadi Mutton Biryani (India)** *Ingredients:* Basmati rice, mutton, fried onions, saffron, Magik Spice Blend. *Instructions:* Layer marinated mutton and half-cooked rice. Cook on dum (sealed slow-cooking).

**3. Goan Fish Curry (India)** *Ingredients:* White fish, coconut milk, kokum, Magik Spice Blend. *Instructions:* Cook fish in coconut-based spicy-tangy curry.

**4. Rogan Josh (Kashmir)** *Ingredients:* Mutton, yogurt, Kashmiri chili, Magik Spice Blend. *Instructions:* Sear meat and slow cook with yogurt and spices until tender.

**5. Chettinad Chicken (Tamil Nadu)** *Ingredients:* Chicken, coconut, fennel, pepper, Magik Spice Blend. *Instructions:* Roast spices, grind to paste. Cook chicken in aromatic masala.

**6. Bengali Shorshe Maach (Bengal)** *Ingredients:* Hilsa or other fish, mustard paste, green chili, Magik Spice Blend. *Instructions:* Steam fish in mustard gravy.

**7. Sri Lankan Devilled Prawns (Sri Lanka)** *Ingredients:* Prawns, onion, chili, soy sauce, Magik Spice Blend. *Instructions:* Stir-fry prawns with tangy spicy glaze.

**8. Sindhi Sai Bhaji (Pakistan)** *Ingredients:* Spinach, lentils, veggies, Magik Spice Blend. *Instructions:* Pressure cook everything, mash slightly.

**9. Afghani Lamb Kebab (Afghanistan)** *Ingredients:* Minced lamb, onion, coriander, Magik Spice Blend. *Instructions:* Skewer and grill kebabs till juicy.

**10. Nepalese Chicken Curry (Nepal)** *Ingredients:* Chicken, garlic, mustard oil, tomato, Magik Spice Blend. *Instructions:* Cook chicken with tomatoes and spices till well coated.

**11. Punjabi Chole (India)** *Ingredients:* Chickpeas, onions, tomatoes, ginger, Magik Spice Blend. *Instructions:* Pressure cook chickpeas, then simmer in spicy onion-tomato gravy.

**12. Kerala Beef Fry (India)** *Ingredients:* Beef, coconut slices, curry leaves, Magik Spice Blend. *Instructions:* Cook beef till tender, then fry with coconut and spices.

**13. Rajasthani Laal Maas (India)** *Ingredients:* Mutton, dry red chilies, yogurt, Magik Spice Blend. *Instructions:* Marinate and cook mutton in fiery red gravy.

**14. Maharashtrian Prawn Koliwada (India)** *Ingredients:* Prawns, rice flour, garlic, Magik Spice Blend. *Instructions:* Marinate prawns, coat and deep fry.

**15. Tamil Nadu Pepper Rasam (India)** *Ingredients:* Tamarind, tomato, black pepper, Magik Spice Blend. *Instructions:* Boil ingredients and temper with mustard and garlic.

**16. Lucknowi Galouti Kebab (India)** *Ingredients:* Minced mutton, papaya paste, fried onion, Magik Spice Blend. *Instructions:* Mix, shape into patties and shallow fry.

**17. Andhra Kodi Vepudu (India)** *Ingredients:* Chicken, curry leaves, onions, Magik Spice Blend. *Instructions:* Fry chicken with spices and herbs.

**18. Dhaka-style Kacchi Biryani (Bangladesh)** *Ingredients:* Mutton, yogurt, potatoes, rice, Magik Spice Blend. *Instructions:* Layer raw marinated mutton and rice. Cook on dum.

**19. Bhutanese Ema Datshi (Bhutan)** *Ingredients:* Chilies, cheese, garlic, Magik Spice Blend. *Instructions:* Simmer chilies in cheesy sauce until tender.

**20. Kashmiri Yakhni (India)** *Ingredients:* Mutton, yogurt, fennel, Magik Spice Blend. *Instructions:* Cook mutton in delicately spiced yogurt gravy.

**21. Kerala Fish Molee (India)** *Ingredients:* Fish, coconut milk, peppercorns, Magik Spice Blend. *Instructions:* Poach fish in coconut-based stew.

**22. Bengali Aloo Posto (India)** *Ingredients:* Potatoes, poppy seeds, mustard oil, Magik Spice Blend. *Instructions:* Stir fry potatoes in poppy seed paste.

**23. Tamil Nadu Egg Curry (India)** *Ingredients:* Boiled eggs, coconut, tomato, Magik Spice Blend. *Instructions:* Cook eggs in a rich curry sauce.

**24. Goan Pork Vindaloo (India)** *Ingredients:* Pork, vinegar, garlic, Magik Spice Blend. *Instructions:* Marinate pork and simmer in tangy spicy sauce.

**25. Pakistani Nihari (Pakistan)** *Ingredients:* Beef shank, bone marrow, Magik Spice Blend. *Instructions:* Slow-cook beef overnight in rich gravy.

**26. Sri Lankan Fish Ambulthiyal (Sri Lanka)** *Ingredients:* Fish, goraka, curry leaves, Magik Spice Blend. *Instructions:* Cook fish dry in tangy, peppery sauce.

**27. Punjabi Rajma (India)** *Ingredients:* Kidney beans, tomatoes, ghee, Magik Spice Blend. *Instructions:* Simmer beans in spiced tomato gravy.

**28. Bihari Mutton Curry (India)** *Ingredients:* Mutton, mustard oil, potatoes, Magik Spice Blend. *Instructions:* Fry and simmer mutton in hearty gravy.

**29. Kolhapuri Chicken (India)** *Ingredients:* Chicken, dry coconut, sesame, Magik Spice Blend. *Instructions:* Cook in roasted, spicy coconut masala.

**30. Sri Lankan Dhal Curry (Sri Lanka)** *Ingredients:* Red lentils, coconut milk, curry leaves, Magik Spice Blend. *Instructions:* Simmer lentils in coconut with tempered spices.

**31. Malvani Fish Curry (India)** *Ingredients:* Fish, dry coconut, kokum, Magik Spice Blend. *Instructions:* Make coconut paste and simmer with fish and spices.

**32. Kashmiri Dum Aloo (India)** *Ingredients:* Baby potatoes, yogurt, fennel, Magik Spice Blend. *Instructions:* Fry potatoes and simmer in yogurt-based gravy.

**33. Punjabi Bhindi Masala (India)** *Ingredients:* Okra, onion, tomato, Magik Spice Blend. *Instructions:* Sauté okra until crisp, add masala base.

**34. Mangalorean Chicken Sukka (India)** *Ingredients:* Chicken, coconut, dry chilies, Magik Spice Blend. *Instructions:* Roast spices and cook chicken till dry.

**35. Pakistani Haleem (Pakistan)** *Ingredients:* Beef, wheat, lentils, Magik Spice Blend. *Instructions:* Slow-cook and blend into thick porridge.

**36. Sri Lankan Kottu Roti (Sri Lanka)** *Ingredients:* Godamba roti, vegetables, egg, Magik Spice Blend. *Instructions:* Stir-fry chopped roti with spices and veggies.

**37. Assamese Fish Tenga (India)** *Ingredients:* Fish, tomatoes, elephant apple, Magik Spice Blend. *Instructions:* Simmer fish in light sour gravy.

**38. Pathan Chapli Kebab (Pakistan)** *Ingredients:* Minced meat, tomato, pomegranate seeds, Magik Spice Blend. *Instructions:* Flatten into patties and shallow fry.

**39. Konkani Dalitoy (India)** *Ingredients:* Toor dal, coconut, mustard, Magik Spice Blend. *Instructions:* Boil dal, temper with coconut and spices.

**40. Sri Lankan Coconut Sambol (Sri Lanka)** *Ingredients:* Grated coconut, chili, lime, onion, Magik Spice Blend. *Instructions:* Mix raw ingredients for spicy relish.

**41. Kashmiri Nadru Yakhni (India)** *Ingredients:* Lotus stem, yogurt, fennel, Magik Spice Blend. *Instructions:* Simmer nadru in creamy fennel-spiced gravy.

**42. Hyderabadi Keema (India)** *Ingredients:* Minced mutton, peas, onion, Magik Spice Blend. *Instructions:* Sauté and cook with peas in rich masala.

**43. Sindhi Kadhi (Pakistan)** *Ingredients:* Besan, vegetables, tamarind, Magik Spice Blend. *Instructions:* Roast flour, add veggies and sour tamarind.

**44. Bihari Litti Chokha (India)** *Ingredients:* Wheat balls, sattu filling, roasted vegetables, Magik Spice Blend. *Instructions:* Bake littis and serve with mashed veggies.

**45. Bengali Mochar Ghonto (India)** *Ingredients:* Banana flower, potatoes, coconut, Magik Spice Blend. *Instructions:* Cook chopped banana flower with spices.

**46. Pakistani Chicken Karahi (Pakistan)** *Ingredients:* Chicken, tomato, ginger, Magik Spice Blend. *Instructions:* Stir-fry chicken and simmer in tomato masala.

**47. Kerala Ishtu (India)** *Ingredients:* Chicken or veggies, coconut milk, curry leaves, Magik Spice Blend. *Instructions:* Simmer gently in coconut milk.

**48. Sri Lankan Jackfruit Curry (Sri Lanka)** *Ingredients:* Young jackfruit, coconut milk, mustard seeds, Magik Spice Blend. *Instructions:* Cook jackfruit in creamy spiced curry.

**49. Nepali Aloo Tama (Nepal)** *Ingredients:* Potatoes, bamboo shoots, black-eyed peas, Magik Spice Blend. *Instructions:* Cook ingredients together in tangy broth.

**50. Andhra Pesarattu (India)** *Ingredients:* Green gram, ginger, chilies, Magik Spice Blend. *Instructions:* Grind soaked lentils and fry like dosa.

**51. Bengali Fish Pulao (India)** *Ingredients:* Basmati rice, fish fillets, raisins, Magik Spice Blend. *Instructions:* Sauté rice and fish, layer and steam together.

**52. Sri Lankan Beetroot Curry (Sri Lanka)** *Ingredients:* Beetroot, coconut milk, curry leaves, Magik Spice Blend. *Instructions:* Simmer sliced beetroot in spiced coconut gravy.

**53. Pakistani Aloo Gosht (Pakistan)** *Ingredients:* Mutton, potatoes, onions, Magik Spice Blend. *Instructions:* Cook meat and potatoes in rich masala base.

**54. Goan Crab Xec (India)** *Ingredients:* Crab, coconut, tamarind, Magik Spice Blend. *Instructions:* Cook crab in thick roasted coconut curry.

**55. Assamese Duck Curry (India)** *Ingredients:* Duck, sesame, ginger, Magik Spice Blend. *Instructions:* Slow cook duck in sesame-infused spicy gravy.

**56. Nepalese Sel Roti (Nepal)** *Ingredients:* Rice flour, sugar, banana, Magik Spice Blend. *Instructions:* Mix batter and deep-fry into rings.

**57. Sri Lankan Eggplant Moju (Sri Lanka)** *Ingredients:* Eggplant, vinegar, sugar, Magik Spice Blend. *Instructions:* Deep-fry and mix with tangy caramelized sauce.

**58. Pakistani Bhuna Keema (Pakistan)** *Ingredients:* Minced beef, tomatoes, green chilies, Magik Spice Blend. *Instructions:* Sauté until oil separates and meat is browned.

**59. Tamil Nadu Chicken Chettinad Biryani (India)** *Ingredients:* Chicken, seeraga samba rice, coconut milk, Magik Spice Blend. *Instructions:* Layer masala chicken with rice and steam cook.

**60. Kashmiri Haak (India)** *Ingredients:* Collard greens, mustard oil, garlic, Magik Spice Blend. *Instructions:* Blanch greens and sauté in mustard oil with spices.

**61. Sri Lankan Crab Curry (Sri Lanka)** *Ingredients:* Crab, coconut milk, curry leaves, Magik Spice Blend. *Instructions:* Simmer crab in fiery coconut gravy.

**62. Maharashtrian Mutton Rassa (India)** *Ingredients:* Mutton, dry coconut, onion, Magik Spice Blend. *Instructions:* Pressure cook mutton and simmer in spicy broth.

**63. Bengali Chingri Malai Curry (India)** *Ingredients:* Prawns, coconut milk, ghee, Magik Spice Blend. *Instructions:* Lightly sauté prawns and simmer in coconut gravy.

**64. Pakistani Chicken Biryani (Pakistan)** *Ingredients:* Chicken, basmati rice, saffron, Magik Spice Blend. *Instructions:* Layer cooked rice and masala chicken, steam cook.

**65. Sri Lankan Pol Sambol (Sri Lanka)** *Ingredients:* Fresh coconut, lime, chili, onion, Magik Spice Blend. *Instructions:* Combine all ingredients for raw coconut relish.

**66. Kerala Prawn Roast (India)** *Ingredients:* Prawns, shallots, chili flakes, Magik Spice Blend. *Instructions:* Roast prawns in spicy onion mixture.

**67. Bangladeshi Beef Tehari (Bangladesh)** *Ingredients:* Beef, rice, mustard oil, Magik Spice Blend. *Instructions:* Cook beef with rice and spices till fluffy.

**68. Andhra Fish Pulusu (India)** *Ingredients:* Fish, tamarind juice, curry leaves, Magik Spice Blend. *Instructions:* Simmer fish in tangy tamarind-based gravy.

**69. Sri Lankan Chicken Korma (Sri Lanka)** *Ingredients:* Chicken, cashew, coconut milk, Magik Spice Blend. *Instructions:* Cook chicken in creamy nut-based gravy.

**70. Punjabi Sarson da Saag (India)** *Ingredients:* Mustard greens, maize flour, ghee, Magik Spice Blend. *Instructions:* Boil greens, blend and simmer with spices.

**71. Kashmiri Modur Pulav (India)** *Ingredients:* Basmati rice, dry fruits, ghee, Magik Spice Blend. *Instructions:* Sweetened rice with dry fruits and saffron.

**72. Sri Lankan Chicken Curry (Sri Lanka)** *Ingredients:* Chicken, onion, coconut milk, Magik Spice Blend. *Instructions:* Cook chicken in rich curry base.

**73. Nepali Momo with Jhol (Nepal)** *Ingredients:* Dumplings, tomato chutney, Magik Spice Blend. *Instructions:* Steam dumplings and serve with spicy broth.

**74. Pakistani Aloo Tikki (Pakistan)** *Ingredients:* Potatoes, coriander, green chili, Magik Spice Blend. *Instructions:* Form patties and shallow fry.

**75. Indian Tandoori Lamb Chops (India)** *Ingredients:* Lamb chops, yogurt, lemon juice, Magik Spice Blend. *Instructions:* Marinate and grill until charred.

**76. Rajasthani Safed Maas (India)** *Ingredients:* Mutton, yogurt, cashew paste, Magik Spice Blend. *Instructions:* Cook mutton in creamy white gravy with mild spices.

**77. Pakistani Seekh Kebabs (Pakistan)** *Ingredients:* Ground beef/lamb, onion, coriander, Magik Spice Blend. *Instructions:* Shape around skewers and grill until juicy.

**78. Sri Lankan Mango Curry (Sri Lanka)** *Ingredients:* Raw mango, coconut milk, curry leaves, Magik Spice Blend. *Instructions:* Cook mango in sweet-spicy coconut curry.

**79. Hyderabadi Double Ka Meetha (India)** *Ingredients:* Bread slices, milk, sugar, ghee, Magik Spice Blend. *Instructions:* Fry bread, soak in milk syrup and garnish with dry fruits.

**80. Tamil Nadu Kothu Parotta (India)** *Ingredients:* Parotta, egg, onions, tomato, Magik Spice Blend. *Instructions:* Stir-fry chopped parotta with eggs and masala.

**81. Punjabi Butter Paneer (India)** *Ingredients:* Paneer, tomato, cream, Magik Spice Blend. *Instructions:* Simmer paneer in creamy tomato butter sauce.

**82. Bengali Macher Jhol (India)** *Ingredients:* Fish, potatoes, mustard oil, Magik Spice Blend. *Instructions:* Light fish curry with veggies in mustard oil.

**83. Pakistani Paya Curry (Pakistan)** *Ingredients:* Goat trotters, onions, garlic, Magik Spice Blend. *Instructions:* Slow-cook trotters in flavorful broth.

**84. Goan Sorpotel (India)** *Ingredients:* Pork, liver, vinegar, Magik Spice Blend. *Instructions:* Simmer meats in spicy vinegar-based gravy.

**85. Kerala Chicken Stew (India)** *Ingredients:* Chicken, coconut milk, potatoes, Magik Spice Blend. *Instructions:* Gently cook chicken and veggies in coconut milk.

**86. Nepali Gundruk Soup (Nepal)** *Ingredients:* Fermented leafy greens, tomato, garlic, Magik Spice Blend. *Instructions:* Boil with water and spices for a tangy soup.

**87. Pakistani Saag Gosht (Pakistan)** *Ingredients:* Lamb, mustard greens, Magik Spice Blend. *Instructions:* Cook lamb with greens till soft and well combined.

**88. Indian Egg Bhurji (India)** *Ingredients:* Eggs, onion, tomato, green chili, Magik Spice Blend. *Instructions:* Scramble eggs with spicy masala base.

**89. Sri Lankan Pineapple Curry (Sri Lanka)** *Ingredients:* Pineapple, coconut milk, chili, Magik Spice Blend. *Instructions:* Simmer pineapple chunks in sweet and spicy curry.

**90. Banjari Gosht (Rajasthan)** *Ingredients:* Mutton, yogurt, dry spices, Magik Spice Blend. *Instructions:* Cook mutton in rustic yogurt and spice masala.

**91. Kashmiri Mutton Rogan (India)** *Ingredients:* Mutton, fennel, dry ginger, yogurt, Magik Spice Blend. *Instructions:* Braise mutton and cook in a fragrant spice-rich gravy.

**92. Sri Lankan String Hopper Kottu (Sri Lanka)** *Ingredients:* String hoppers, egg, onion, Magik Spice Blend. *Instructions:* Stir-fry string hoppers with scrambled egg and spices.

**93. Pakistani Chicken Kofta Curry (Pakistan)** *Ingredients:* Chicken mince, onion, yogurt, Magik Spice Blend. *Instructions:* Form meatballs and cook in spiced yogurt curry.

**94. Kerala Tapioca with Fish Curry (India)** *Ingredients:* Tapioca, fish, chili, coconut milk, Magik Spice Blend. *Instructions:* Boil tapioca and serve with fiery fish curry.

**95. Nepalese Aloo Sadeko (Nepal)** *Ingredients:* Boiled potatoes, mustard oil, green chilies, Magik Spice Blend. *Instructions:* Toss potatoes with tempered spices and mustard oil.

**96. Assamese Ou Tenga Fish Curry (India)** *Ingredients:* Fish, elephant apple, mustard seeds, Magik Spice Blend. *Instructions:* Simmer fish in tangy gravy with elephant apple.

**97. Pakistani Gobi Gosht (Pakistan)** *Ingredients:* Mutton, cauliflower, tomato, Magik Spice Blend. *Instructions:* Cook meat and cauliflower in thick masala.

**98. Sri Lankan Kiri Bath (Sri Lanka)** *Ingredients:* Rice, coconut milk, salt, Magik Spice Blend. *Instructions:* Cook rice with coconut milk and mold into squares.

**99. Rajasthani Ker Sangri (India)** *Ingredients:* Dried berries and beans, yogurt, chili, Magik Spice Blend. *Instructions:* Rehydrate and stir-fry in spicy masala.

**100. Hyderabadi Lukhmi (India)** *Ingredients:* Minced meat, flour, ghee, Magik Spice Blend. *Instructions:* Stuff pastry with spiced meat and deep fry.

**🌏 East & Southeast Asia**

(*China, Japan, Korea, Thailand, Vietnam, Malaysia, Indonesia, Philippines, Cambodia, Laos, Myanmar*)

**101. Thai Green Curry Chicken (Thailand)** *Ingredients:* Chicken, green curry paste, coconut milk, Magik Spice Blend. *Instructions:* Sauté paste, add chicken, simmer in coconut milk until tender.

**102. Indonesian Rendang (Indonesia)** *Ingredients:* Beef, coconut milk, lemongrass, Magik Spice Blend. *Instructions:* Slow cook beef in rich coconut and spice mixture.

**103. Malaysian Nasi Lemak with Sambal (Malaysia)** *Ingredients:* Rice, anchovy sambal, boiled egg, cucumber, Magik Spice Blend. *Instructions:* Cook coconut rice, serve with spicy sambal and sides.

**104. Vietnamese Lemongrass Chicken (Vietnam)** *Ingredients:* Chicken, lemongrass, fish sauce, Magik Spice Blend. *Instructions:* Marinate chicken and stir-fry until golden.

**105. Japanese Chicken Teriyaki (Japan)** *Ingredients:* Chicken thighs, soy sauce, mirin, Magik Spice Blend. *Instructions:* Pan-cook chicken and glaze with teriyaki sauce.

**106. Filipino Adobo (Philippines)** *Ingredients:* Chicken or pork, vinegar, soy sauce, Magik Spice Blend. *Instructions:* Simmer meat in tangy sauce until tender.

**107. Chinese Five-Spice Stir-Fry (China)** *Ingredients:* Mixed vegetables/meat, soy sauce, Magik Spice Blend. *Instructions:* Stir-fry with five-spice mix and soy glaze.

**108. Thai Basil Beef (Thailand)** *Ingredients:* Ground beef, Thai basil, chili, Magik Spice Blend. *Instructions:* Stir-fry beef with sauce and basil leaves.

**109. Korean Bulgogi (Korea)** *Ingredients:* Beef slices, pear juice, soy sauce, Magik Spice Blend. *Instructions:* Marinate and grill or stir-fry.

**110. Indonesian Ayam Goreng (Indonesia)** *Ingredients:* Chicken, garlic, turmeric, Magik Spice Blend. *Instructions:* Marinate and deep-fry chicken until crisp.

**111. Thai Pad Kra Pao (Thailand)** *Ingredients:* Minced chicken, Thai basil, garlic, Magik Spice Blend. *Instructions:* Stir-fry chicken with basil and sauce until aromatic.

**112. Malaysian Laksa Lemak (Malaysia)** *Ingredients:* Noodles, coconut broth, shrimp, Magik Spice Blend. *Instructions:* Prepare spiced broth and serve over noodles with toppings.

**113. Indonesian Soto Ayam (Indonesia)** *Ingredients:* Chicken, turmeric broth, glass noodles, Magik Spice Blend. *Instructions:* Boil chicken in broth and serve with noodles and egg.

**114. Japanese Yakitori (Japan)** *Ingredients:* Chicken skewers, soy glaze, scallions, Magik Spice Blend. *Instructions:* Grill skewers and brush with sweet-savory glaze.

**115. Korean Kimchi Fried Rice (Korea)** *Ingredients:* Rice, kimchi, egg, Magik Spice Blend. *Instructions:* Stir-fry rice with kimchi and top with fried egg.

**116. Vietnamese Pho Ga (Vietnam)** *Ingredients:* Chicken, rice noodles, herbs, Magik Spice Blend. *Instructions:* Simmer broth, cook noodles separately, serve with herbs.

**117. Filipino Sinigang (Philippines)** *Ingredients:* Pork, tamarind, vegetables, Magik Spice Blend. *Instructions:* Simmer pork with tamarind and vegetables.

**118. Chinese Mapo Tofu (China)** *Ingredients:* Tofu, ground pork, chili oil, Magik Spice Blend. *Instructions:* Sauté pork, add tofu and sauce, simmer briefly.

**119. Indonesian Gado (Indonesia)** *Ingredients:* Blanched veggies, peanut sauce, egg, Magik Spice Blend. *Instructions:* Assemble plate, drizzle with peanut sauce.

**120. Malaysian Satay (Malaysia)** *Ingredients:* Chicken skewers, peanut sauce, cucumber, Magik Spice Blend. *Instructions:* Grill marinated chicken, serve with peanut sauce.

**121. Thai Tom Yum Goong (Thailand)** *Ingredients:* Shrimp, lemongrass, lime juice, Magik Spice Blend. *Instructions:* Simmer spicy-sour broth and add shrimp.

**122. Burmese Mohinga (Myanmar)** *Ingredients:* Fish broth, rice noodles, banana stem, Magik Spice Blend. *Instructions:* Serve noodles in thick fish-based soup.

**123. Cambodian Amok Trey (Cambodia)** *Ingredients:* Fish, coconut milk, curry paste, Magik Spice Blend. *Instructions:* Steam fish in banana leaves with rich curry custard.

**124. Laotian Larb (Laos)** *Ingredients:* Minced chicken, lime, mint, Magik Spice Blend. *Instructions:* Stir-fry meat, toss with herbs and lime juice.

**125. Korean Japchae (Korea)** *Ingredients:* Glass noodles, vegetables, beef, Magik Spice Blend. *Instructions:* Stir-fry noodles with soy-sesame dressing.

**126. Chinese Egg Foo Young (China)** *Ingredients:* Eggs, bean sprouts, scallions, Magik Spice Blend. *Instructions:* Pan-fry omelet and top with brown sauce.

**127. Filipino Pancit Bihon (Philippines)** *Ingredients:* Rice noodles, chicken, veggies, Magik Spice Blend. *Instructions:* Stir-fry noodles with meat and vegetables.

**128. Thai Massaman Curry (Thailand)** *Ingredients:* Beef, potatoes, peanuts, Magik Spice Blend. *Instructions:* Simmer beef in coconut-based curry.

**129. Japanese Katsu Curry (Japan)** *Ingredients:* Breaded pork cutlet, curry sauce, rice, Magik Spice Blend. *Instructions:* Fry cutlet, serve over rice with curry sauce.

**130. Vietnamese Banh Mi (Vietnam)** *Ingredients:* Baguette, pickled veggies, pork, Magik Spice Blend. *Instructions:* Assemble sandwich with meat, mayo, and toppings.

**🌍 Middle East & Central Asia**

(*Turkey, Iran, Israel, Egypt, Lebanon, Iraq, Afghanistan, Uzbekistan, Georgia, Armenia*)

**131. Iranian Khoresht Fesenjan (Iran)** *Ingredients:* Chicken, walnuts, pomegranate molasses, Magik Spice Blend. *Instructions:* Simmer chicken in thick walnut and pomegranate gravy.

**132. Turkish Iskender Kebab (Turkey)** *Ingredients:* Lamb, yogurt, tomato sauce, pita, Magik Spice Blend. *Instructions:* Layer sliced lamb on bread with yogurt and tomato sauce.

**133. Israeli Shakshuka (Israel)** *Ingredients:* Eggs, tomatoes, bell peppers, Magik Spice Blend. *Instructions:* Simmer veggies and poach eggs in the sauce.

**134. Afghan Kabuli Pulao (Afghanistan)** *Ingredients:* Lamb, basmati rice, raisins, carrots, Magik Spice Blend. *Instructions:* Cook lamb and layer with rice, steam to finish.

**135. Egyptian Koshari (Egypt)** *Ingredients:* Rice, lentils, pasta, fried onions, Magik Spice Blend. *Instructions:* Layer and serve with spicy tomato sauce.

**136. Georgian Kharcho (Georgia)** *Ingredients:* Beef, rice, tomatoes, walnuts, Magik Spice Blend. *Instructions:* Simmer beef and rice in tangy, nutty broth.

**137. Armenian Lamb Stew (Armenia)** *Ingredients:* Lamb, eggplant, tomato paste, Magik Spice Blend. *Instructions:* Simmer lamb and vegetables in thick stew.

**138. Lebanese Kibbeh (Lebanon)** *Ingredients:* Ground meat, bulgur, pine nuts, Magik Spice Blend. *Instructions:* Shape and bake or fry until golden.

**139. Iraqi Dolma (Iraq)** *Ingredients:* Grape leaves, rice, lamb, Magik Spice Blend. *Instructions:* Roll filling in leaves and steam in tomato broth.

**140. Turkish Mercimek Çorbası (Turkey)** *Ingredients:* Red lentils, carrots, tomato, Magik Spice Blend. *Instructions:* Cook lentils and blend into smooth soup.

**141. Iranian Tahchin (Iran)** *Ingredients:* Saffron rice, yogurt, chicken, Magik Spice Blend. *Instructions:* Layer rice and chicken, bake until golden crust forms.

**142. Israeli Chicken Shawarma (Israel)** *Ingredients:* Chicken, pita, tahini, Magik Spice Blend. *Instructions:* Grill marinated chicken and wrap with sauce.

**143. Afghan Mantu Dumplings (Afghanistan)** *Ingredients:* Dumpling wrappers, beef, onion, yogurt, Magik Spice Blend. *Instructions:* Steam dumplings and top with yogurt and lentils.

**144. Lebanese Mujadara (Lebanon)** *Ingredients:* Lentils, rice, fried onions, Magik Spice Blend. *Instructions:* Simmer lentils and rice, top with caramelized onions.

**145. Egyptian Fatta (Egypt)** *Ingredients:* Rice, bread, garlic vinegar sauce, Magik Spice Blend. *Instructions:* Layer crispy bread and rice, top with meat and sauce.

**146. Uzbek Plov (Uzbekistan)** *Ingredients:* Lamb, carrots, rice, cumin, Magik Spice Blend. *Instructions:* Sauté lamb and veggies, cook rice in same pot.

**🌍 Africa**

(*Ethiopia, Nigeria, Morocco, Tunisia, Algeria, Kenya, South Africa*)

**147. Ethiopian Doro Wat (Ethiopia)** *Ingredients:* Chicken, onions, berbere, Magik Spice Blend. *Instructions:* Slow-cook chicken in spicy onion-based sauce.

**148. Nigerian Jollof Rice (Nigeria)** *Ingredients:* Rice, tomato paste, bell peppers, Magik Spice Blend. *Instructions:* Simmer rice in rich tomato and spice mix.

**149. Moroccan Lamb Tagine (Morocco)** *Ingredients:* Lamb, dried apricots, cinnamon, Magik Spice Blend. *Instructions:* Slow-cook lamb with fruit and spices.

**150. Tunisian Brik (Tunisia)** *Ingredients:* Phyllo pastry, egg, tuna, Magik Spice Blend. *Instructions:* Fill pastry with tuna and egg, fold and deep-fry.

**151. Algerian Couscous with Lamb (Algeria)** *Ingredients:* Couscous, lamb, chickpeas, vegetables, Magik Spice Blend. *Instructions:* Steam couscous, serve with lamb and stew.

**152. Kenyan Nyama Choma (Kenya)** *Ingredients:* Grilled goat/beef, lemon, Magik Spice Blend. *Instructions:* Marinate meat, grill over charcoal.

**153. South African Bobotie (South Africa)** *Ingredients:* Ground beef, egg custard topping, Magik Spice Blend. *Instructions:* Bake spiced ground beef with savory custard layer.

**154. Ethiopian Tibs (Ethiopia)** *Ingredients:* Beef, garlic, onion, chili, Magik Spice Blend. *Instructions:* Sear beef in hot skillet with aromatics.

**155. Nigerian Egusi Soup (Nigeria)** *Ingredients:* Melon seeds, spinach, meat, Magik Spice Blend. *Instructions:* Simmer blended seeds with meat and greens.

**156. Moroccan Harira (Morocco)** *Ingredients:* Lentils, chickpeas, lamb, tomatoes, Magik Spice Blend. *Instructions:* Cook ingredients into hearty, spiced soup.

**157. Tunisian Ojja (Tunisia)** *Ingredients:* Eggs, merguez sausage, tomatoes, Magik Spice Blend. *Instructions:* Simmer tomatoes and sausage, add eggs.

**158. Algerian Mhajeb (Algeria)** *Ingredients:* Semolina flatbread, onion filling, Magik Spice Blend. *Instructions:* Stuff flatbread with onion-spice mixture and pan-fry.

**159. Kenyan Sukuma Wiki (Kenya)** *Ingredients:* Collard greens, tomatoes, onion, Magik Spice Blend. *Instructions:* Sauté greens with onions and spices.

**160. South African Chakalaka (South Africa)** *Ingredients:* Beans, cabbage, carrots, chili, Magik Spice Blend. *Instructions:* Cook vegetables with spices into relish.

**🌎 Caribbean & Latin America**

(*Jamaica, Haiti, Trinidad, Cuba, Mexico, Brazil, Argentina, Peru, Colombia*)

**161. Jamaican Jerk Chicken (Jamaica)** *Ingredients:* Chicken, allspice, scotch bonnet peppers, Magik Spice Blend. *Instructions:* Marinate chicken and grill over wood fire.

**162. Haitian Griot (Haiti)** *Ingredients:* Pork shoulder, citrus juice, Magik Spice Blend. *Instructions:* Marinate, boil, then fry pork until crisp.

**163. Trinidadian Callaloo (Trinidad & Tobago)** *Ingredients:* Spinach, okra, coconut milk, Magik Spice Blend. *Instructions:* Simmer all ingredients into thick stew.

**164. Cuban Ropa Vieja (Cuba)** *Ingredients:* Shredded beef, bell peppers, tomato sauce, Magik Spice Blend. *Instructions:* Cook beef until tender, shred and simmer with sauce.

**165. Mexican Chicken Tinga (Mexico)** *Ingredients:* Shredded chicken, chipotle, tomatoes, Magik Spice Blend. *Instructions:* Simmer chicken in spicy tomato sauce.

**166. Brazilian Moqueca (Brazil)** *Ingredients:* Fish, coconut milk, tomatoes, Magik Spice Blend. *Instructions:* Cook fish in coconut tomato sauce.

**167. Argentine Choripán (Argentina)** *Ingredients:* Chorizo, crusty bread, chimichurri, Magik Spice Blend. *Instructions:* Grill sausage, serve in bread with chimichurri.

**168. Peruvian Lomo Saltado (Peru)** *Ingredients:* Beef strips, soy sauce, fries, Magik Spice Blend. *Instructions:* Stir-fry beef with veggies and fries.

**169. Colombian Arepas Rellenas (Colombia)** *Ingredients:* Arepa dough, cheese or meat, Magik Spice Blend. *Instructions:* Shape and grill filled arepas.

**170. Jamaican Curried Goat (Jamaica)** *Ingredients:* Goat meat, curry powder, thyme, Magik Spice Blend. *Instructions:* Marinate and simmer meat until tender.

**🌎 North America**

(*United States, Canada*)

**171. Southern BBQ Pulled Pork Sandwiches (USA)** *Ingredients:* Pork shoulder, BBQ sauce, buns, Magik Spice Blend. *Instructions:* Slow-cook pork, shred, and serve in buns with sauce.

**172. Classic Beef Chili (USA)** *Ingredients:* Ground beef, beans, tomatoes, Magik Spice Blend. *Instructions:* Simmer all ingredients until thick and flavorful.

**173. Cajun Blackened Fish (USA)** *Ingredients:* White fish fillet, Magik Spice Blend. *Instructions:* Rub fish with spices and pan-sear on high heat.

**174. New Orleans Jambalaya (USA)** *Ingredients:* Shrimp, sausage, rice, bell peppers, Magik Spice Blend. *Instructions:* Cook meat and rice together in one pot.

**175. Kansas City BBQ Ribs (USA)** *Ingredients:* Pork ribs, BBQ sauce, Magik Spice Blend. *Instructions:* Rub ribs, slow-cook and glaze with sauce.

**176. Montreal Smoked Meat Sandwich (Canada)** *Ingredients:* Smoked brisket, rye bread, mustard, Magik Spice Blend. *Instructions:* Layer meat in bread with mustard.

**177. Buffalo Chicken Wings (USA)** *Ingredients:* Chicken wings, hot sauce, butter, Magik Spice Blend. *Instructions:* Bake/fry wings and toss in spicy butter sauce.

**178. Lobster Roll (USA – New England)** *Ingredients:* Lobster meat, mayo, lemon, buns, Magik Spice Blend. *Instructions:* Mix filling and serve in toasted buns.

**179. Smoked Brisket (USA – Texas)** *Ingredients:* Beef brisket, wood chips, Magik Spice Blend. *Instructions:* Rub brisket and smoke slowly over low heat.

**180. Maple-Glazed Salmon (Canada)** *Ingredients:* Salmon fillet, maple syrup, mustard, Magik Spice Blend. *Instructions:* Glaze and roast salmon until flaky.

**🌏 Oceania & Pacific Islands**

(*Australia, New Zealand, Fiji, Samoa, Tahiti*)

[Recipes 91–95]

**181. Fijian Kokoda (Fiji)** *Ingredients:* Fresh fish, lime juice, coconut milk, onions, Magik Spice Blend. *Instructions:* Marinate fish in lime juice, mix with coconut and serve chilled.

**182. Samoan Palusami (Samoa)** *Ingredients:* Taro leaves, coconut cream, onions, Magik Spice Blend. *Instructions:* Wrap filling in leaves and bake until tender.

**183. Tahitian Poisson Cru (Tahiti)** *Ingredients:* Tuna, lime juice, coconut milk, vegetables, Magik Spice Blend. *Instructions:* Marinate fish and serve with chilled coconut sauce.

**184. Australian Lamb Chops with Mint Yogurt (Australia)** *Ingredients:* Lamb chops, mint, yogurt, Magik Spice Blend. *Instructions:* Grill lamb and serve with mint yogurt sauce.

**185. New Zealand Mussel Fritters (New Zealand)** *Ingredients:* Green-lipped mussels, flour, egg, Magik Spice Blend. *Instructions:* Mix and pan-fry spoonfuls until golden.

**186. Fijian Chicken Curry (Fiji)** *Ingredients:* Chicken, onion, tomato, coconut milk, Magik Spice Blend. *Instructions:* Cook chicken in coconut-spice sauce.

**187. Samoan Panikeke (Samoa)** *Ingredients:* Flour, sugar, banana, Magik Spice Blend. *Instructions:* Mix batter and deep-fry like fritters.

**188. Aussie Beef Pie (Australia)** *Ingredients:* Ground beef, pastry, onion, Magik Spice Blend. *Instructions:* Cook beef filling and bake in pastry shell.

**189. New Zealand Hangi-style Veggies (New Zealand)** *Ingredients:* Root vegetables, herbs, Magik Spice Blend. *Instructions:* Steam or roast with spices.

**190. Tahitian Uru Gratin (Tahiti)** *Ingredients:* Breadfruit, cream, cheese, Magik Spice Blend. *Instructions:* Layer and bake like potato gratin.

**🌍 Europe**

(*UK, France, Italy, Spain, Germany, Greece, Portugal, Sweden, Hungary, Poland, Russia*)

**191. British Shepherd’s Pie (UK)** *Ingredients:* Ground lamb, mashed potatoes, onions, Magik Spice Blend. *Instructions:* Sauté lamb, layer with mash, and bake until golden.

**192. French Ratatouille (France)** *Ingredients:* Zucchini, eggplant, bell peppers, tomato, Magik Spice Blend. *Instructions:* Layer sliced vegetables and bake with seasoning.

**193. Spanish Paella (Spain)** *Ingredients:* Rice, saffron, seafood/chicken, peas, Magik Spice Blend. *Instructions:* Sauté ingredients, simmer rice until fully cooked.

**194. Italian Chicken Cacciatore (Italy)** *Ingredients:* Chicken, tomatoes, bell peppers, Magik Spice Blend. *Instructions:* Brown chicken and simmer in rich tomato-based sauce.

**195. Greek Moussaka (Greece)** *Ingredients:* Eggplant, ground lamb, béchamel, Magik Spice Blend. *Instructions:* Layer eggplant and meat, top with béchamel, and bake.

**196. Portuguese Piri Chicken (Portugal)** *Ingredients:* Chicken, piri sauce, Magik Spice Blend. *Instructions:* Marinate chicken and grill or bake.

**197. German Sauerbraten (Germany)** *Ingredients:* Beef roast, vinegar, gingersnap, Magik Spice Blend. *Instructions:* Marinate meat, braise until tender in rich sauce.

**198. Hungarian Goulash (Hungary)** *Ingredients:* Beef, paprika, potatoes, onions, Magik Spice Blend. *Instructions:* Simmer beef and vegetables in paprika-rich broth.

**199. Polish Pierogi with Mushroom Filling (Poland)** *Ingredients:* Dumpling dough, mushroom filling, Magik Spice Blend. *Instructions:* Fill dough, boil pierogi, and sauté in butter.

**200. Russian Beef Stroganoff (Russia)** *Ingredients:* Beef strips, sour cream, mushrooms, Magik Spice Blend. *Instructions:* Sauté beef, simmer in creamy mushroom sauce.