



## Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 4 Tablespoons Maggi Coconut Milk Powder
- 2 Tablespoons Mustard Oil
- 0.5 Teaspoon Panch Phoron
- 100 gms Potato (Cut Into Small Cubes)
- 250 gms Poto (Scraped and Cut Into Small Pieces)
- 2 Green Chillies (Slit)
- 0.25 Teaspoon Turmeric Powder
- 1 Pinch Salt

## Zubereitung

1. Prepare ingredients as mentioned in the list.
2. Heat oil in a karahi and add the panch phoron. Then, add the potatoes, poto, green chillies and turmeric powder. Cook by keeping it covered for 8-10 minutes or till almost done.
3. Dissolve the MAGGI Coconut Milk Powder in warm water and add to the Aloo Poto Bhaja, mix well. Then add the MAGGI Masala-ae-Magic and salt to taste. Simmer for 2 minutes.
4. Serve hot with chapattis or rice

### Nährwerte an

Carbohydrates	8.59 g
Energy	194.21 kcal
Fats	6.09 g
Protein	1.91 g

🕒 20 Minutes

⊕ 4 Servings