



## Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 2 Tablespoons Oil
- 1 Teaspoon Cumin Seeds
- 0.25 Teaspoon Turmeric Powder
- 0.5 Teaspoon Red Chilli Powder
- 1 Teaspoon Coriander Powder
- 350 gms Potato (Peeled & Cut Into 1 Inch Cubes)
- 250 gms Cauliflower (Cut Into Florets)
- 1 Pinch Salt
- 3 Tablespoons Coriander Leaves (Chopped)

## Zubereitung

1. Heat oil in a kadhai, add cumin seeds, allow them to splutter and add turmeric powder, red chilli powder and coriander powder.
2. Add potatoes and cauliflower to sautéed spices, mix well, cover, and cook on low flame till tender, stirring occasionally.
3. Add MAGGI Masala-ae-Magic and saute for 2 more minutes till the vegetables are well coated with masala. Adjust salt to taste and mix well.
4. Garnish with coriander leaves and serve hot with Roti / Rice.

### Nährewerte an

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|---------------|-------------|
| Carbohydrates | 12.98 g     |
| Energy        | 105.53 kcal |
| Fats          | 5.38 g      |
| Protein       | 2.2 g       |

🕒 21 Minutes

⊕ 6 Servings