



Cheesy Masala Aloo Matar Recipe

Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 4 Potato (Cut Into 1 Inch Cubes)
- 1.5 Cups Green Peas (Shelled)
- 2 Tablespoons Oil
- 1 Teaspoon Cumin Seeds
- 1 Inch Ginger (Cut Into Juliennes)
- 1 Green Chillies (Slit)
- 1 Teaspoon Red Chilli Powder
- 0.5 Teaspoon Turmeric Powder
- 1.5 Teaspoons Coriander Powder
- 1 Teaspoon Garam Masala Powder
- 1 Pinch Salt
- 0.5 Cup Grated Paneer
- 0.25 Cup Cheese
- 1 Teaspoon Chaat Masala
- 2 Tablespoons Coriander Leaves (Coriandrum Sativum)

Zubereitung

1. Prepare ingredients as mentioned in the list.
2. Heat oil in a pan and add cumin seeds. When they start to crackle, add ginger and green chilli. Stir-fry for a minute. Then, add the green peas and potatoes. Cook till done.
3. Add red chilli powder, turmeric powder, salt, garam masala and coriander powder. Stir-fry on low flame for 2 minutes.
4. Sprinkle MAGGI Masala-ae-Magic and adjust salt to taste, mix well.
5. Put the Aloo Matar onto a platter, top with grated paneer and cheese. Sprinkle chaat masala and garnish with chopped coriander leaves. Serve hot.

Nährwerte an

Carbohydrates	64.52 g
Energy	514.17 kcal
Fats	18.43 g
Protein	22.88 g

🕒 15 Minutes

⊕ 4 Servings