



Potato Chivda Chaat Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- gms Potato (Cut Into Small Cubes)
- Tablespoons Oil
- Green Capsicum
- 1/2 1/2 Cup Groundnut (Roasted)
- Teaspoon Cumin Powder
- 1/2 1/2 Teaspoon Pepper Powder
- Green Chillies (Chopped)
- Pinch Salt (To Taste)
- Teaspoon Lime Juice
- 1/2 1/2 Cup Chivda (Poha)
- Teaspoons Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list.
2. Cut the boiled potatoes in to cubes, sauté them in 1 tablespoon oil and keep them aside. Take the remaining 1 tablespoon oil and sauté capsicum for 2 minutes.
3. In bowl put the sautéed potatoes, add roasted peanuts, cumin powder, pepper powder, green chillies, lemon juice, MAGGI Masala-ae-Magic and salt to taste, mix well.
4. Garnish with chivda and coriander leaves. Serve hot.

Nutrition

Carbohydrates	39.25 g
Energy	390.94 kcal
Fats	22.81 g
Protein	10.87 g

32 Minutes

3 Servings