



Potato Chivda Chaat Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic
- gms Potato (Boiled & Cut Into 1 Inch Cubes)
- Tablespoons Oil
- Green Capsicum
- 1/2 1/2 Cup Roasted Peanuts
- Teaspoon Cumin Powder
- 1/2 1/2 Teaspoon Black Pepper Powder
- Green Chillies
- Pinch Salt
- Teaspoon Lemon 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

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

32 Minutes

3 Servings