



Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 0.25 Cup MAGGI Pichkoo Imli Sauce
- 250 gms Potato
- 2 Tablespoons Oil
- 1 Green Capsicum
- 0.5 Cup Roasted Peanuts
- 1 Teaspoon Cumin Powder
- 0.5 Teaspoon Black Pepper Powder
- 2 Green Chillies
- 1 Pinch Salt (To Taste)
- 1 Teaspoon Lemon Juice
- 0.5 Cup Chivda (Poha)
- 2 Tablespoons Coriander Leaves (Chopped)
- 16 Pieces Mathri

Zubereitung

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 chilies, lemon juice, MAGGI Masala-ae-Magic and salt to taste, mix well.
4. Garnish with chivda and coriander leaves. Place a teaspoonful of the Chaat on each papdi/mathri/papad. Serve immediately.

Nährewerte an

Carbohydrates	60.67 g
Energy	539.84 kcal
Fats	31.51 g
Protein	10.42 g

- 🕒 35 Minutes
- ⊕ 4 Servings