



Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 9 Bread Slices
- 2 Tablespoons Oil
- 1 Teaspoon Mustard Seeds
- 8 Curry Leaves
- 2 Dry Red Chillies
- 0.13 Teaspoon Asafoetida Powder (Hing)
- 1 Onion (Chopped)
- 1 Potato (Cut Into Small Cubes)
- 0.5 Cup Peas (Shelled)
- 2 Tablespoons Roasted Peanuts
- 0.25 Teaspoon Turmeric Powder
- 0.25 Teaspoon Red Chilli Powder
- 1 Pinch Salt (To Taste)
- 1 Tablespoon Water
- 2 Tablespoons Lemon Juice
- 2 Tablespoons Coriander Leaves (Chopped)
- 1 Tablespoon Fresh Coconut (Grated)

Zubereitung

1. Prepare ingredients as mentioned in the list. Cut bread into small squares.
2. Heat oil in a karahi, add mustard seeds, when they splutter add curry leaves, dry red chilli and asafoetida. Add onions, cook until translucent. Add potato and green peas, cover and let it cook. Sprinkle a sachet of MAGGI Masala-ae-Magic, mix well.
3. Add roasted peanuts, turmeric powder, red chilli powder and salt and mix well. Add bread pieces into it, sprinkle few drops of water and let it cook for a minute. Pour lemon juice and mix well.
4. Serve hot, garnished with coriander leaves and grated coconut.

Nährwerte an

Carbohydrates	91.11 g
Energy	567.38 kcal
Fats	16.4 g
Protein	15.82 g

🕒 27 Minutes

⊕ 3 Servings