



## Cheesy Bharwan Shimla Mirch Recipe

### Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Potato (Cut Into Small Cubes)
- Green Capsicum
- Tablespoons Oil
- 1/2 1/2 Teaspoon Cumin Seeds
- Onion
- Green Chillies (Slit)
- 1/2 1/2 Teaspoon Red Chilli Powder
- 1/2 1/2 Cup Peas (Shelled)
- 1/2 1/2 Teaspoon Amchur Powder
- Pinch Salt (To Taste)
- Tablespoons Coriander Leaves (Chopped)
- Tablespoons Mozzarella Cheese (Grated)
- Teaspoon Oregano

### Instruction

1. Prepare ingredients as mentioned in the list. Slice off the tops of the capsicum, remove the seeds, rinse in water and dry them.
2. Heat 1½ tablespoon oil in a karahi and add the cumin seeds. When they start to splutter, add the onions and sauté, till soft. Add the green chillies, then the red chilli powder and peas, stir-fry for 4-5 minutes.
3. Add the mashed potatoes, MAGGI Masala-ae-Magic, amchur, salt to taste and mix well. Then, add the coriander leaves and mix again.
4. Divide the potato mixture into four portions and stuff into the capsicum with a spoon. Top each capsicum with a tablespoon of grated mozzarella cheese and oregano/pepper powder. If baking, then brush oil outside the capsicum and bake in an oven, at 200°C for 20 minutes. OR cook in a frying pan, heat the remaining oil and place the capsicum on a low flame and cover the pan. Cover and cook till cheese melts.
5. Serve hot.

### Nutrition

Carbohydrates	38.23 g
Energy	287.65 kcal
Fats	12.97 g
Protein	6.77 g

51 Minutes

4 Servings