



Aloo Potal Bhaja Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons Mustard Oil
- 1/2 1/2 Teaspoon Panch Phoron
- gms Potato (Boiled & Cut Into 1 Inch Cubes)
- gms Potal (Scraped and Cut Into Small Pieces)
- Green Chillies (Slit)
- 1/4 1/4 Teaspoon Turmeric Powder
- Pinch Salt

Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat oil in a karahi and add the panch phoron. Then, add the potatoes, potal, green chillies and turmeric powder. Cook by keeping it covered for 8-10 minutes or till almost done.
3. Add the MAGGI Masala-ae-Magic and mix well. Then, add salt to taste and stir-fry till properly cooked.
4. Serve hot with chapattis or rice and dal

Nutrition

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|---------------|-------------|
| Carbohydrates | 7.54 g |
| Energy | 154.75 kcal |
| Fats | 2.32 g |
| Protein | 1.57 g |

37 Minutes

4 Servings