



Cheesy Masala Aloo Matar Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Potato (Cut Into Small Cubes)
- 1/2 1/2 Cups Green Peas
- Tablespoons Oil
- Teaspoon Cumin Seeds
- Inch Ginger (Cut Into Strips)
- Green Chillies (Slit)
- Teaspoon Dry Red Chillies
- 1/2 1/2 Teaspoon Turmeric Powder
- 1/2 1/2 Teaspoons Coriander Powder
- Teaspoon Garam Masala Powder
- Pinch Salt (To Taste)
- 1/2 1/2 Cup Paneer
- 1/4 1/4 Cup Cheese
- Teaspoon Chaat Masala
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat oil in a pan and add cumin seeds. When they start to crackle, add ginger and green chilli. Stir-fry for a minute. Then, add the green peas and potatoes. Cook till done.
3. Add red chilli powder, turmeric powder, salt, garam masala and coriander powder. Stir-fry on low flame for 2 minutes.
4. Sprinkle MAGGI Masala-ae-Magic and adjust salt to taste, mix well.
5. Put the Aloo Matar onto a platter, top with grated paneer and cheese. Sprinkle chaat masala and garnish with chopped coriander leaves. Serve hot.

Nutrition

Carbohydrates	64.52 g
Energy	514.17 kcal
Fats	18.43 g
Protein	22.88 g

15 Minutes

4 Servings