



Jeera Aloo Recipe (Homestyle Aloo Cumin Recipe)

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Oil
- Teaspoon Cumin Seeds
- 1/2 1/2 Teaspoon Red Chilli Powder
- Pinch Salt (To Taste)
- gms Potato (Cut Into Small Cubes)
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Heat 2 Tbsp Oil in a Kadhai and add 1 Tbsp Jeera. Once the Jeera starts to splutter, add Red Chilli Powder, and cook for half a minute.
2. Add the potatoes and sauté for 2-3 minutes. Then, add salt as per taste.
3. Add MAGGI Masala-ae-Magic and sauté for another 2 minutes.
4. Garnish with coriander leaves and serve hot. You can cook this delicious Jeera Aloo recipe at home in just 4 simple steps! Try it today and delight your loved ones with this quick jeera aloo fry dish. It is a dish that can be made using potatoes, cumin, and your staple pantry staples with ease. You can enjoy it with dal or serve it as a side dish and it is always going to be a crowd favourite! You can also elevate it and serve it to your guest with a twist of sesame seeds and peanuts as shown in our twist version of Sesame Peanut Jeera Aloo Recipe.

Nutrition		25 Minutes
		4 Servings
Carbohydrates	22.59 g	
Energy	168.39 kcal	
Fats	7.78 g	
Protein	2.75 g	