



## Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 2 Tablespoons Oil
- 1 Teaspoon Cumin Seeds
- 0.5 Teaspoon Red Chilli Powder
- 1 Pinch Salt (To Taste)
- 500 gms Potato (Boiled & Cut Into 1 Inch Cubes)
- 2 Tablespoons Coriander Leaves (Chopped)

## Zubereitung

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.

### Nährewerte an

|               |             |
|---------------|-------------|
| Carbohydrates | 22.59 g     |
| Energy        | 168.39 kcal |
| Fats          | 7.78 g      |
| Protein       | 2.75 g      |

🕒 25 Minutes

⊕ 4 Servings