



## Sesame Peanut Jeera Aloo Recipe

### Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons Oil
- Teaspoon Jeera
- 1/2 1/2 Teaspoon Red Chilli Powder
- Pinch Salt
- gms Potato (Cut Into Small Cubes)
- Tablespoons Dahi
- Teaspoon Roasted Sesame Seeds
- Tablespoon Peanuts (Coarsely ground)
- Tablespoons Coriander Leaves (Chopped)

### Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat the oil in a karahi and add the jeera. Once they start to splutter, add the red chilli powder and fry for half a minute.
3. Add the potatoes and mix well. Sauté for 2-3 minutes and then add salt to taste.
4. Add MAGGI Masala-ae-Magic, beaten dahi, sesame seeds, peanut and salt to taste. Mix it well and sauté for 2 minutes.
5. Garnish with coriander leaves and serve hot!

### Nutrition

Carbohydrates	23.57 g
Energy	189.07 kcal
Fats	9.34 g
Protein	3.71 g

27 Minutes

4 Servings