



Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 500 gms Potato (Boiled & Cut Into 1 Inch Cubes)
- 2 Tablespoons Oil
- 1 Teaspoon Cumin Seeds
- 0.25 Teaspoon Hing (Asafoetida)
- 10 Curry Leaves
- 2 Green Chillies (Chopped)
- 1 Tablespoon Ginger (Grated)
- 0.5 Teaspoon Turmeric Powder
- 1 Pinch Salt
- 2 Tablespoons Roasted Peanuts
- 1 Tablespoon Lemon Juice
- 2 Tablespoons Coriander Leaves (Chopped)

Zubereitung

1. Begin by gathering and preparing all the ingredients as mentioned in the list. Wash and peel the potatoes, then cut them into small, uniform cubes for even cooking. Measure out the cumin seeds, asafoetida, turmeric powder, MAGGI Masala-ae-Magic, and other spices. Finely chop the green chillies and ginger, and rinse and dry the curry leaves. Roast the peanuts until they are slightly browned and aromatic, then set them aside. Having everything prepped and ready will make the cooking process smoother and more efficient.
2. Heat the oil in a karahi or deep frying pan over medium heat. Once the oil is hot, add the cumin seeds. Allow them to splutter and release their aroma, which should take about 30 seconds. Next, add a pinch of asafoetida, followed by the curry leaves, chopped green chillies, and ginger. Fry this mixture for 2-3 minutes, stirring frequently, until the ginger turns golden and fragrant, and the curry leaves are crisp. This will create a flavorful base for your dish.
3. Add the cubed potatoes to the karahi along with the turmeric powder. Sprinkle the MAGGI Masala-ae-Magic over the potatoes and mix everything well, ensuring the potatoes are evenly coated with the spices. Sauté the potatoes for 2-3 minutes, allowing the spices to cook and infuse into the potatoes. If needed, add salt to taste, stirring to incorporate it evenly. Continue cooking until the potatoes start to absorb the flavors and become tender.
4. Once the potatoes are nearly cooked, add the roasted peanuts to the karahi. Squeeze in fresh lemon juice to add a tangy flavor that complements the spices. Mix everything thoroughly, ensuring the peanuts and lemon juice are evenly distributed throughout the dish. Cook for another 2 minutes, allowing the flavors to meld together. The peanuts will add a crunchy texture, while the lemon juice will brighten the overall taste of the dish.

5. Finally, remove the karahi from the heat and garnish the dish with freshly chopped coriander leaves. This will add a fresh, herbaceous note to the dish and enhance its presentation. Serve the dish hot with chapattis or your preferred flatbread. This flavorful and satisfying dish is perfect for a quick meal, offering a delightful combination of textures and flavors.

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| Nährewerte an | |  32 Minutes |
| Carbohydrates | 24.45 g |  4 Servings |
| Energy | 194.73 kcal | |
| Fats | 9.63 g | |
| Protein | 3.94 g | |