



Aloo Bhaji Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- gms Potato (Cut Into Small Cubes)
- Tablespoons Oil
- Teaspoon Cumin Seeds
- 1/4 1/4 Teaspoon Hing (Asafoetida)
- Curry Leaves
- Green Chillies (Slit)
- Tablespoon Ginger (Cut Into Strips)
- 1/2 1/2 Teaspoon Turmeric Powder
- Pinch Salt (To Taste)
- Tablespoons Groundnut (Roasted)
- Tablespoon Lime Juice
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat the oil in a karahi and add jeera seeds. When they start to splutter, add asafoetida, curry leaves, green chillies and ginger. Fry for 2-3 minutes.
3. Add the potatoes, turmeric powder and MAGGI Masala-ae-Magic. Mix well. Sauté for 2-3 minutes and add salt to taste.
4. Add the roasted peanuts and lemon juice, mix well and cook for 2 minutes.
5. Garnish with coriander leaves and serve hot with chapattis.

Nutrition		32 Minutes
		4 Servings
Carbohydrates	24.45 g	
Energy	194.73 kcal	
Fats	9.63 g	
Protein	3.94 g	