



Aloo Charchuri Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Mustard Oil
- Teaspoon Panch Phoron
- Green Chillies (Slit)
- gms Potato (Cut Into Small Cubes)
- 1/2 1/2 Teaspoon Turmeric Powder
- Pinch Salt (To Taste)

Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat the oil in a karahi and add the panchphoron, then add the green chillies and potatoes and fry for 2-3 minutes.
3. Add turmeric powder and salt to taste, cover and cook till potatoes are done. Add MAGGI Masala-ae-Magic, mix it well and sauté for 2 minutes.
4. Serve hot with rotis, luchis or parathas.

Nutrition

Carbohydrates	18.54 g
Energy	136.27 kcal
Fats	1.8 g
Protein	2.26 g

41 Minutes

5 Servings