



## Achari Aloo Recipe

### Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons Mustard Oil
- Teaspoons Kalonji
- Teaspoons Mustard Seeds
- Teaspoons Saunf Powder
- Dry Red Chillies
- Onion (Chopped)
- Teaspoons Ginger-Garlic Paste
- Tomato (Chopped)
- gms Potato (Boiled & Cut Into 1 Inch Cubes)
- Pinch Salt
- Tablespoons Coriander Leaves (Chopped)

### Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat oil in a karahi. Add kalonji, mustard seeds, saunf, whole red chillies and sauté for a minute.
3. Add onions and sauté till soft and golden brown. Add ginger-garlic paste and fry for a few minutes till the raw smell is gone, add the tomatoes and fry till tomatoes are soft and well cooked.
4. Add the potatoes and salt, mix well. Cover and cook till potatoes are done, and add MAGGI Masala-ae-Magic. Mix it well and sauté for 2 minutes.
5. Garnish with coriander leaves. Serve hot with Rotis.

### Nutrition

Carbohydrates	21.57 g
Energy	132.82 kcal
Fats	1.65 g
Protein	3.02 g

41 Minutes

8 Servings