



Achari Aloo Papdi Chaat Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Mustard Oil
- Teaspoons Kalonji
- Teaspoons Mustard Seeds
- Teaspoons Fennel Seeds (Saunf)
- Dry red chillies (cut into 2 parts)
- Onion (Chopped)
- Teaspoons Ginger-Garlic Paste
- Tomato (Small, Chopped)
- gms Potato (Boiled and grated)
- Pinch Salt (To Taste)
- Tablespoons Coriander Leaves (Chopped)
- Pieces Mathri

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. Garnish with coriander leaves.
5. Mash the prepared Achari Aloo. Place the papdis on a platter, put a spoonful of the mashed Achari Aloo and serve immediately.

Nutrition

Carbohydrates	36.3 g
Energy	251.55 kcal
Fats	8.76 g
Protein	4.08 g

50 Minutes

8 Servings