



Creamy Alur Dom Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Mustard Oil
- gms Potato (Cut Into Small Cubes)
- Bay Leaf
- Teaspoon Cumin Seeds
- Tablespoon Garam Masala Powder
- Tomato (Medium, Chopped)
- Teaspoon Red Chilli Powder
- Teaspoon Turmeric Powder
- Pinch Salt (To Taste)
- Teaspoon Sugar
- Tablespoons Water
- Green Chillies (Slit)
- Tablespoons Cream
- Tablespoons Paneer

Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat the oil in a karahi, fry the potatoes till they turn light brown. Remove and keep aside. To the rest of the oil, add the bay leaf, garam masala and jeera, allow to splutter.
3. Add the chopped tomatoes, turmeric, red chili powder and salt, fry till the tomatoes turn mushy and soft.
4. Add the potatoes and sugar, mix well. Sprinkle the water and cook for 5 minutes. Add the green chillies and MAGGI Masala-ae-Magic, mix it well and sauté for 2 minutes.
5. Just before serving add the cream and garnish with grated paneer. Serve with rotis, luchis or parathas.

Nutrition

Carbohydrates	22.28 g
Energy	182.94 kcal
Fats	4.61 g
Protein	3.81 g

55 Minutes

5 Servings