



Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 1 Sachet MAGGI Coconut Milk Powder
- 3 Tablespoons Mustard Oil
- 1 Potato
- 300 gms Paneer
- 2 Bay Leaf
- 1 Teaspoon Cumin Seeds
- 0.25 Teaspoon Hing (Asafoetida)
- 1 Teaspoon Ginger Paste
- 1 Tomato (Chopped)
- 1 Teaspoon Cumin Powder
- 1 Teaspoon Coriander Powder
- 0.5 Teaspoon Red Chilli Powder
- 1 Teaspoon Turmeric Powder
- 1 Pinch Salt
- 1.5 Cups Water
- 1 Teaspoon Sugar
- 3 Green Chillies (Slit)
- 0.5 Teaspoon Garam Masala Powder
- 0.5 Cup Warm Water
- 2 Tablespoons Coriander Leaves (Chopped)

Zubereitung

1. Prepare ingredients as mentioned in the list. Dissolve the MAGGI Coconut Milk Powder in warm water and keep aside.
2. Heat oil in a karahi, fry the potatoes till golden brown and keep aside. Now lightly fry the paneer cubes and keep aside.
3. To the rest of the oil add the jeera, bay leaves and asafetida. Add the ginger paste, chopped tomatoes, turmeric powder, cumin powder and dhania powder, red chilli powder and salt and fry the masala for 5-6 minutes.
4. Add the potatoes and cook for 1- 2 minutes. Add the prepared coconut milk and water, bring to a boil and simmer gravy for 5 minutes more.
5. Now add the paneer cubes and MAGGI Masala-ae-Magic, simmer for 2 minutes. Add the green chillies, sugar, garam masala and adjust the seasoning. Add the ghee, mix well and remove from flame.
6. Garnish with chopped coriander leaves. Serve hot with rotis, luchi or pulao.

Nährewerte an

Carbohydrates	10.86 g
Energy	296.55 kcal
Fats	17.36 g
Protein	11.92 g

🕒 68 Minutes

⊕ 6 Servings