



Urulai Roast Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons Oil
- Teaspoon Mustard Seeds
- 1/2 1/2 Teaspoon Urad Dal
- gms Potato (Boiled & Cut Into 1 Inch Cubes)
- Teaspoon Red Chilli Powder
- 1/4 1/4 Teaspoon Turmeric Powder
- 1/2 1/2 Teaspoon Coriander Powder
- Curry Leaves
- Pinch Salt
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat the oil in a karahi and add the mustard seeds and urad dal. when it to start splutter, add red chilli powder, turmeric powder, coriander powder, curry leaves and fry for half a minute.
3. Add the potatoes and mix well. Add MAGGI Masala-ae-Magic, mix it well and sauté for 2 minutes, and add salt to taste.
4. Garnish with coriander leaves and serve hot. Serve as a side dish along with rice or rotis.

Nutrition

Carbohydrates	12.31 g
Energy	125.61 kcal
Fats	7.89 g
Protein	1.77 g

27 Minutes

4 Servings