



## Urlai Roast Paratha Recipe

### Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoons Refined Oil
- Teaspoon Mustard Seeds
- 1/2 1/2 Teaspoon Sabut 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
- gms Curry Leaves
- Pinch Salt (To Taste)
- gms Curry Leaves
- Cups Atta
- Tablespoons Ghee

### Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat the oil in a karahi and add the mustard 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. Add the coriander leaves and mix well.
4. Mash the prepared Urlai Roast. Use as a filling and make 8 stuffed parathas with the dough and ghee.
5. Serve the stuffed parathas with some cucumber raita

### Nutrition

Carbohydrates	50.75 g
Energy	417.76 kcal
Fats	19.97 g
Protein	8.04 g

42 Minutes

4 Servings