



Shimla Mirch Aloo Ki Sabzi

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- gms Potato (Boiled and grated)
- Tablespoons Oil
- Teaspoon Cumin Seeds
- 1/2 1/2 Teaspoon Red Chilli Powder
- gms Capsicum (Sliced)
- Pinch Salt (To Taste)
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Pressure cook the potatoes, peel & cut into cubes. Prepare ingredients mentioned in the recipe.
2. Heat the oil in a karahi, add the cumin seeds and when it splutters add the red chilli powder, immediately add the capsicum and sauté on high flame till the capsicum is cooked bit still crunchy.
3. Add the potatoes and stir fry for 4-5 minutes. Then add the MAGGI Masala-ae-Magic and cook for another two minutes
4. Garnish with coriander leaves and serve hot with rotis and dal.

Nutrition

Carbohydrates	14.55 g
Energy	166.51 kcal
Fats	11.58 g
Protein	2 g

32 Minutes

4 Serves