



Egg Potato Bhaji Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic
- Egg (Beaten)
- Potato
- Tablespoons Mustard Oil
- Red Chilli Powder
- Teaspoon Cumin Seeds
- Onion (Sliced)
- Teaspoon Pepper Powder
- Pinch Sugar
- Pinch Salt (To Taste)

Instruction

1. Prepare ingredients as mentioned in the list. Shell the eggs and cut each egg into 4 pieces, peel the potatoes and cut into wedges.
2. Heat oil in a karahi. Add the red chillies and jeera. Then add the sliced onions and fry till soft. Add salt and the potatoes and fry for another 3 - 4 minutes.
3. Now add the quartered eggs and fry for 2 -3 minutes more. Add the pepper powder and sugar, sprinkle a little water if required, mix well. For extra flavor add a sachet of MAGGI Masala-ae-Magic, mix well. Serve hot with rotis or parathas.

Nutrition

Carbohydrates	23.63 g
Energy	195.67 kcal
Fats	4.78 g
Protein	7.31 g

40 Minutes

6 Servings