



## Dahi Wale Aloo Recipe

### Ingredients

- Sachet MAGGI Masala-ae-Magic
- Cup Dahi
- Teaspoon Besan (Gram Flour)
- Tablespoon Ghee
- 1/2 1/2 Teaspoon Mustard Seed
- 1/2 1/2 Teaspoon Cumin Seed
- Teaspoon Fennel Seeds (Saunf)
- 1/2 1/2 Teaspoon Kalonji
- Bay Leaf
- 1/2 1/2 Teaspoon Cinnamon
- Cloves
- 1/4 1/4 Teaspoon Asafoetida
- Teaspoon Red Chilli Powder
- 1/4 1/4 Teaspoon Turmeric Powder
- 1/2 1/2 Teaspoon Coriander Powder
- 1/2 1/2 Teaspoon Cumin Powder
- Potato (Cut Into Small Cubes)
- Pinch Salt
- Tablespoons Coriander Leaves (Chopped)

### Instruction

1. Prepare ingredients as mentioned in the list. Combine curd and besan in a bowl, whisk well.
2. Heat ghee in a karahi and add the mustard seeds, cumin seed, saunf, kalonji, bay leaf, cinnamon, cloves and asafoetida. Sauté for a minute.
3. Add the curd-besan mixture, ¼ cup water, red chilli powder, turmeric powder, coriander powder and cumin powder. Cook on low flame, stirring continuously for about 2-3 minutes. For a special flavor add a sachet of MAGGI Masala-ae-Magic.
4. Add the potatoes and salt to taste, mix well and cook on medium flame for 5 minutes stirring occasionally. Garnish with coriander leaves.
5. Serve hot with rotis or pooris.

### Nutrition

Carbohydrates	32.02 g
Energy	200.16 kcal
Fats	6.17 g
Protein	5.72 g

30 Minutes

4 Servings