Achari Aloo

Ingredients

- 1 sachet Maggi Masala e Magic
- 1 tablespoon Mustard oil or vegetable oil
- 1 teaspoon Nigella seeds
- 2 teaspoons Mustard Seed
- 2 teaspoons Fennel Seed
- 3 Hot Chili Peppers
- 220 g Onions
- 1 teaspoon Ginger puree
- 1 teaspoon Garlic paste
- 240 g Tomato
- 750 g Potatoes
- 1 pinch Salt
- 2 tablespoons fresh coriander leaves, finely chopped
- 2 g Tomato

Instructions

1. Peel the potatoes, cut into a chunky dice then cook for 5-8 until almost cooked through but still holding their shape. Drain well and leave to cool while you prepare the sauce.

2. Heat the oil in a karahi or pan. Add kalonji (nigella seeds), mustard seeds, saunf (fennel), whole red chillies and sauté for a minute.

3. Add onions and sauté till soft and golden brown. Add ginger and garlic pastes and fry for a few minutes, add the tomatoes and fry till tomatoes are soft and well cooked.

4. Add the potatoes and salt, mix well. Cover and cook till potatoes are done, and add MAGGI Masala-ae-Magic. Mix it well and sauté for 2 minutes.

5. Garnish with coriander leaves. Serve hot with Rotis.

Nutrition

Carbohydrate	22.32 g
Energy	116.96 kcal
Fat	2.27 g
Fibre	3.34 g
Protein	3.08 g
of which: saturates	0.23 g
Sodium	220.13 mg
of which: sugars	3.83 g

30 Minutes

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