

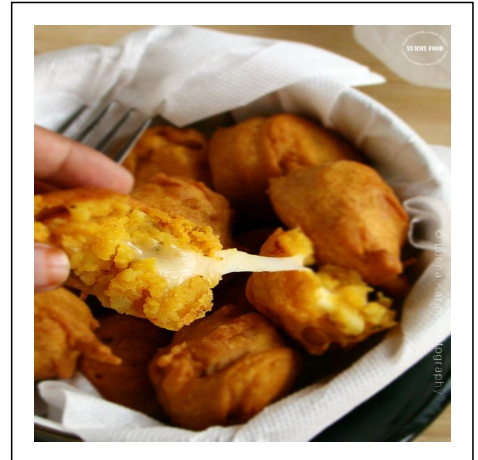
**Recipe Name:** Cheese Stuffed Aloo Bonda Recipe

**Diet Type:**

**Course:** Snack

**Cuisine:** Indian

**Quantity:**



## Ingredients

| Ingredient                                              | Quantity |
|---------------------------------------------------------|----------|
| • 4 Potatoes (Aloo) - boiled and mashed                 | 5        |
| • 50 grams Mozzarella cheese - cut into 1/2 inch pieces |          |
| • 1 teaspoon Mustard seeds                              |          |
| • 1 inch Ginger - grated                                |          |
| • 1 Onion - finely chopped                              |          |
| • 2 Green Chillies - chopped                            |          |
| • 1/4 teaspoon Asafoetida (hing)                        |          |
| • 1/2 teaspoon Turmeric powder (Haldi)                  |          |
| • Coriander (Dhania) Leaves - small bunch               |          |
| • Sunflower Oil - as needed                             |          |
| • 1 cup Gram flour (besan)                              |          |
| • 1 teaspoon Turmeric powder (Haldi)                    |          |
| • Salt - to taste                                       |          |

## Preparation

• To begin making the Cheese Stuffed Aloo Bonda Recipe, heat oil in a frying pan, add mustard seeds and allow it to crackle.

• Once do.

## Macronutrients

| Calories (kcal) | Protein (g) | Carbs (g) | Fat (g) | Fiber (g) | Sugar (g) |
|-----------------|-------------|-----------|---------|-----------|-----------|
| 420             | 10          | 45        | 22      | 4         | 2         |