



Recipe Name: Maharashtrian Batatyacha Kees Recipe
(Pan Fried Spiced Potatoes with Peanuts)

Diet Type:

Course: Snack

Cuisine: Maharashtrian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 4 Potatoes (Aloo) - washed and peeled	4
• 1/4 cup Roasted Peanuts (Moongphali) - coarsely pounded	
• 6 Green Chillies - finely chopped	
• 1 teaspoon Cumin seeds (Jeera)	
• 1 tablespoon Ghee	
• Salt - to taste	
• 1 Lemon juice	
• 2 sprig Coriander (Dhania) Leaves - finely chopped	
• Fresh coconut - grated	

Preparation

- Heat ghee in a heavy bottomed pan or a wok over medium heat.

Macronutrients

Calories (kcal) Protein (g) Carbs (g) Fat (g) Fiber (g) Sugar (g)