



Dahiwalé Aloo

Serve: 4

Courses: Main Course

Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

- 1) 6 boiled potatoes, peeled
- 2) 1/2 cup dahi
- 3) 2-3 tbsp fresh coriander, finely chopped
- 4) 2-3 green chillies, chopped
- 5) 1 pinch asafoetida (hing)
- 6) 1/2 tsp cumin seeds
- 7) 1/2 tsp coriander powder
- 8) 1/4 tsp turmeric powder
- 9) 1/4 tsp red chilli powder
- 10) 1 tbsp Figaro Pure Olive Oil
- 11) Salt, to taste

Methods:

Step 1: In a pan, heat the olive oil. Add hing and cumin seeds.

Step 2: Add coriander powder, turmeric powder and the chopped green chillies.

Step 3: Stir and sauté the masala.

Step 4: Crumble the potatoes and add it to the pan. Mix well.

Step 5: Add 1, 1/2 cups of water and cover the pan for a few minutes. Add red chilli powder and whisked curd. Stir continuously.

Step 6: Add salt and allow to simmer for 3-4 minutes.

Step 7: Garnish with chopped coriander and serve hot with rice or rotis.

THANK YOU

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