



Quick Aloo Parathas

Serve: 2

Courses: Breakfast Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

- 1) 1 and 1/2 cups potatoes boiled, peeled and mashed
- 2) 2 cups whole wheat flour
- 3) 2 tbsp coriander, finely chopped
- 4) 1 tbsp green chillies, finely chopped
- 5) 1/4 tsp turmeric powder
- 6) Salt, to taste
- 7) Figaro Pure Olive Oil, for cooking

Methods:

- **Step 1:** Combine all ingredients. Knead into soft dough and divide into equal portions.
- Step 2: Roll each portion into a roti.
- Step 3: Heat tawa. Place roti on tawa. Dab Figaro Pure Olive Oil and flip over.
- Step 4: Cook evenly on both sides till brown spots appear.
- Step 5: Serve with dahi or chutney.