

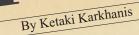


Parathas are whole-wheat Indian flatbread Parathas can be made plain or stuffed with many different fillings. This recipe uses the most popular filling-Potatoes. Also Parathas are perfect for a weekend breakfast or brunch.

paste and add chopped

Ingredients

Flour to make dough Potatoes, boiled, mashed Onion, finely chopped Green chillies, finely chopped Coriander leaves, chopped Turmeric powder, two pinches Coriander powder, half tsp Salt to taste

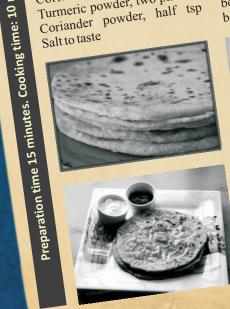


Method

Prepare the dough. Mix flour, water and salt to taste and knead properly. Set aside the dough for half an hour, so it becomes a bit softMash the boiled potato to fine, thick

onions, chillies, coriander leaves, turmeric powder and salt to taste.Kneading can be done in two ways: you can either mix the dough and the potato paste and knead it. Or you can stuff the potato in the dough. Second method needs some practice. Now, roast the paratha on the pan . Add butter, ghee or oil as you prefer while roasting. Serve hot aloo paranthas with some pickle, or chutney or hot curry.





Aloo Parantha is an excellent, easy indian recipe that can be served at anytime (but mostly breakfast). It goes nice with mango pickles, chutney or curd (dahi) or any vegetable curry. You can also improvise aloo paratha to your taste, adding some spicy elements.

