

1/2 teaspoon Red Chilli powder
1 teaspoon Roasted Cumin Powder
Four potatoes
Mint chutney
Salt to taste
Onions, chopped
1 1/2 teaspoon Coriander Leaves, chopped
Chat masala

INGREDIENTS

Preparing time: *20 minutes*
Serves *2*

METHOD: Boil the potatoes and peel them the skin. Cut the potatoes into small cubical pieces (1"). In the frying pan, heat the oil and fry the chopped potatoes till they appear golden brown. Take out the potatoes from the pan, drain the oil and in a bowl or plate, mix them with red chilli powder, cumin powder, chaat masala and salt. Now, add mint chutney and tamarind chutney to your taste. Finally, decorate the top with chopped coriander leaves.

ALOO CHAT

Aloo Chaat takes just 10 minutes to prepare and it is very easy to cook for most of us

SRUTHI SIVAKUMAR

Flour (atta) to make dough
Potatoes, boiled, mashed
Onion, finely chopped (optional)
Green chilies, finely chopped
1/2 teaspoon (optional)
Japwad powder
Coriander leaves, finely chopped
Turmeric powder, two pinches
Salt to taste

INGREDIENTS



Preparing time: *15 minutes*
Cooking time: 10 minutes

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 soft. Mash the boiled potato to fine, thick paste and add chopped onions, chilies, 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 to knead it. Or you can stuff the potato in the dough. Second method needs some practice. Now, roast the paratha on the pan (tawa). Add butter, ghee or oil as you prefer while roasting. Serve hot aloo paranthas with some pickle or chutney .

ALOO PARANTHA

Hot Aloo Parantha (roti stuffed with potato) is an excellent, easy Indian recipe that can be served at anytime).

SRUTHI SIVAKUMAR



Preparing time: *10 minutes*
Serves **2**

METHOD: Take a large bowl and mix: puffed rice, besan flour chips, sev (besan noodles), black pepper powder, chilli powder and salt. Add chopped onions, mashed potatoes, chopped green chillies and lemon juice. Mix bhel with a spoon. Then, add chopped tomato, mint chutney, tamarind sauce. Mix well. Finally, sprinkle chopped coriander leaves over bhelpuri recipe and serve immediately.

BHEL PURI

It is a very popular snack across India. Method to prepare this delightful recipe is explained in simple steps:

SRUTHI SIVAKUMAR