



Aloo Parantha

Aloo Parantha (roti stuffed with potato) is an excellent easy Indian recipe that can be served at anytime (but mostly break fast). It goes nicely with all, mango pickles, chutney or curd (dahi) or any vegetable curry. You can also improvise Aloo Parantha to your taste by adding some spicy elements.

FLOUR to make dough,
Boiled, mashed **POTATOES**,
Finely chopped **ONION** (optional),
Finely chopped **GREEN CHILLIES**
Finely chopped **CORIANDER LEAVES**,
Two pinches of **TURMERIC POWDER**,
Half teaspoon **CORIANDER POWDER** (optional),
SALT, to taste.

INGREDIENTS

PREPARATION

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 *Onion*, *Green Chillies*, *Coriander Powder*, *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 while roasting.

SERVE HOT Aloo Paranthas **WITH** some **PICKLE, CHUTNEY OR HOT CURRY.**

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