

# ALOO PARANTA

Allo parantha is an excellent, easy indian recipy that can be served at anytime. It goes nice with mango pickle, chutny or curd or any vegetable curry. you can also improvise allo paratha to your taste adding some spicy element

preparing time : 15 minutes  
cooking time : 10 minutes



## Ingredients

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

## 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 onions, chillies, coriander leaves, tumeric 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 (tawa). Add butter, as you prefer while roasting. Serve hot aloo paranthas with some pickle, or chutney or hot curry. Serve hot aloo paranthas with some pickle, or chutney or hot curry.