

Ingredients

Potatoes	4	Tamarind Chutney	1 tbs
Chaat masala	1 1/2 tsp	Mint Chutney	1/2 tbs
Red Chilli Powder	1/2 tsp	Coriander Leaves	chopped
Roasted Cumin Powder	1 tsp	Salt	to taste
Oil			



This spicy vegetarian recipe is so common in fast-food restaurants, but many of us do not know how to prepare aloo chat at our homes.

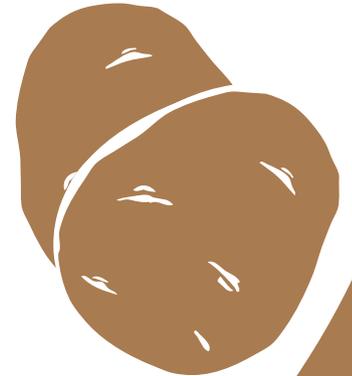
ALOO CHAAT

Method

Boil the potatoes and peel them the skin.
Cut the potatoes into small cubical pieces.
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.



Ingredients

Puffed rice	3 Cups	Green chillies- <i>finely chopped</i>	2 Tsp
Besan flour chips (<i>paapri</i>)	1 1/2 Cup	Black pepper powder	1 Tsp
Thin Besan noodles (<i>sev</i>)	3/4 Cup	Red Chilli powder	1 Tsp
Potato- <i>boiled & mashed</i>	2 Cups	Tamarind sauce	1 Tbs
Onions- <i>chopped</i>	1 Cup	Lemon juice	1 Tbs
Tomato- <i>finely chopped</i>	1/2 Cup	Mint chutney	1 Tbs
Coriander leaves- <i>chopped</i>	1/2 Cup	Salt	to taste



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

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

SERVE IMMEDIATELY.

BHEL PURI



Ingredients

Flour (atta) to make dough
Potatoes- boiled, mashed
Onion- finely chopped (optional)
Green chillies- finely chopped

Coriander leaves- finely chopped
Turmeric powder- two pinches
Coriander powder- 1/2 teaspoon (optional)
Salt to taste



Aloo Parantha is an excellent, easy Indian recipe that can be served at anytime. It goes nice with mango pickles, chutney or curd (dahi) or any vegetable curry.

ALOO PARANTHA

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, 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 (tawa).
Add butter, ghee or oil as you prefer while roasting.

Serve hot aloo paranthas with some pickle, or chutney or hot curry.

