

## INGREDIENTS

- Potato 250 gm.
- Green chillis 2 nos
- 1 teaspoon cumin seeds
- Salt according to taste
- Half teaspoon chilli powder
- 1 tablespoon coriander
- 1 tablespoon oil

## PROCESS

Peel the skin of the potato and slice them. Keep them aside.

Now add oil in a pan on medium flame. Add cumin seeds, coriander powder and chilli powder, saute it. Once the spices are aromatic add sliced green chillies and potatoes to the spices, cook for 15 minutes on low flame. Aloo ki sabzi is ready to serve.

Serve it with chapati ( flat bread) or either have it with plain rice.

## THE STORY I CAN TELL

Aloo/Potato is one the most commonly found vegetable in Indian households as they are cheap and used in many kind of Indian dishes.

So the speciality of this dish is two things:

- Its light on your wallet
- It takes very less time and no preparation

Since potatoes easily gets cooked and takes very less time to get soft and loose their crunchiness even if they aren't boiled this dish comes in millions of homes of India when someone needs something fresh and quickly.



**Aloo ki Sabzi by** MOHAMMAD HAROON UMAR



