



Aloo (Potato) Masala

Aloo masala is a nice compliment for any kind of dosa. The Aloo Masala can be rolled in the dosa or served as a side dish.



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PREP TIME

5 mins

COOK TIME

10 mins

TOTAL TIME

15 mins



SERVINGS

4 people

INGREDIENTS

- 2 large potatoes
- 1 tbsp oil
- 1/8 tsp asafetida hing
- 1/2 tsp cumin seeds jeera
- 1/2 tsp mustard seeds rai
- 1/2 tsp turmeric haldi
- 1 green chili finely chopped
- 1/2 tsp salt
- 1 tsp lemon juice
- 1 tbsp cilantro finely chopped hara dhania

INSTRUCTIONS

1. Boiled the potatoes until they are soft and let cool.
2. Peel and chop the potatoes in small pieces.
3. Heat the oil in a frying pan on medium high. Test the heat by adding one cumin seed to the oil. If it cracks right away, the oil is ready.
4. Add the cumin seeds, mustard seeds and asafetida. As the seeds crack, add turmeric, potatoes, green chili, and salt. Stir-fry for a few minutes.
5. Add lemon juice and cilantro.
6. The potatoes should be slightly moist and not very dry.

