



Plain Potato vegetable

Prep time: 5 to 6 min
Cooking time: 10 min
Serves: 4

Ingredients:

Red pot (preferably) - 4 medium size
oil (you choice) - 1tbsp
Cumin seeds - 1tsp
Hing(asofeteda) - pinch
Turmeric - 1/2tsp
Corriader powder or dry cilantro seed powder: 1 tsp
Amchur powder Or dry mango powder - 1/2 tsp
Red chili powder - 1/2 tsp(optional)
Salt - according to the taste
Green chili - 1 Or 2(optional)
Cilantro- for garnishing

Cooking method

1. Wash, peel and cut potatoes. You can slice potatoes round shape or howsoever you want
2. Take a thick bottom frying pan, put it on medium heat.
3. Put oil and when oil is hot than put cumin seeds
4. When cumin seeds start cracking put Hing.
5. Now put cut potatoes and mix them with flat cooking spoon.
6. Add all the spices, mix well and keep the pan covered.
7. Keep an eye on it.
8. To prevent sticking at the bottom sprinkle some water.
9. When potatoes are well cooked, take it of stove.
10. Keep it covered for little bit.
11. Garnish with chopped cilantro leaves and serve with chapatti or khichadi.