

Aloo Paratta

Written by Friends' Contribution

Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Large	Potatoes	Boil and
1	Tablespoon	Coriander Leaves (Kothmeera)	Chopped - for stuffing
4-5	Medium	Chillies Green	Chopped - for stuffing
A	Little	Salt	For stuffing
	As Required	Chilly Powder, Red	For stuffing
1	Tablespoon	Cooking Oil	For Paratta
1	Teacup	Flour, Wheat - (Atta)	For Paratta
	As Required	Cooking Oil	For Frying

Method

Advice: When the weather is hot, add salt to the mixture of potato only when you are about to prepare the parathas. If you do this well in advance the salt will make the mixture very sticky.

Stuffing:

1. Mash the two large potatoes, boiled and peeled. Add 1 tablespoonful of chopped coriander leaves and 4-5 finely chopped green chillies. Mix well.

2. To this mixture add all the spices - Salt and red chili powder according to taste & again mixes well.

Dough:

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1. Mix, one Cup Of Plain Flour (Atta) and one Tbsp. of Oil with little water, and knead into dough. Divide the dough in equal small balls & roll them out in the form of a small puri.
2. Now put the above mixture over it and seal it like a ball, and then roll it into a Paratta.

Frying:

Now cook on a tava (Griddle) with Ghee (clarified butter) until light brown and serve hot.

Serve with Chutney, pickle, or just plain fresh curds.