

## Recipe

### Dry Potatoes (Sookha Aloo)

## By

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## Ingredients

- Potatoes - 4 medium sized
- Cumin seeds - 2 tsp
- Salt - 1 tsp
- Mango powder - 2 tsp
- Pepper - ¼ tsp
- Garam Masala - 2 tsp
- Red chili powder - ½ tsp
- Oil

## Preparation

1. Boil potatoes in a pressure cooker until cooked but not overdone.
2. Remove from heat and let it cool.
3. Peel and cut into cubes.
4. Heat oil in a pan on high flame; add cumin seeds and let them crackle.
5. Add potatoes and fry until they are golden brown.
6. Add salt, mango powder, pepper, Red chili powder and garam masala and fry for 2-3 minutes.
7. Turn off the heat and serve hot.

## Serves

4 Persons

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