

## Recipe

### Griddle Fried Potato Flatbreads (Aloo Paratha)

## By

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## Ingredients

### Dough:

- 1½ C wheat flour or chapati flour
- ½ Tsp salt
- 2 Tbsp ghee/oil
- ¾ - 1 C water (adjust according to the flour quality)

### Filling:

- 2 Tsp ghee/oil
- 1 Tbsp finely minced ginger

- 2 fresh green chilies, chopped
- 2 C boiled, peeled and mashed potatoes
- 1 Tsp salt
- ½ Tsp turmeric powder
- ¾ Tsp garam masala
- ½ Tsp amchur powder (dry mango powder)
- ½ Tsp paprika
- 2 Tbsp chopped fresh coriander leaves
- 1 Tsp kasoori methi (dried fenugreek leaves)

Extra ghee/oil for cooking the flatbreads

### Preparation

1. In a mixing bowl, combine the flour, salt and oil. Make a well in the center and add enough water to make a soft and smooth dough. Keep aside covered to rest while you prepare the filling.
2. Heat ghee/oil in a pan. Add ginger and chilies. Fry for 30 seconds. Then add the mashed potatoes, salt and all the spice powders. Stir-fry until well mixed. Add the coriander leaves, and cook for 7-8 minutes. Add kasoori methi and remove from heat. Cool the filling and divide into 8 equal portions. (You may also skip the cooking part and in a mixing bowl, combine well all the filling ingredients and proceed to next step).
3. Divide the dough into 8 equal balls. Either rolling or stretching with your fingers bring the ball to a size of a disk of 4-inch diameter (Make sure the disc's center portion is thick and the edges thin).
4. Place one portion of the filling over the disk; gather the ends of the disk carefully so that the filling doesn't come out. Press to seal.
5. Gently flatten each ball, and using a rolling pin on a floured surface, gently roll into a disk of 6 to 7 inch in diameter.
6. Heat a griddle, brush with little ghee/oil, and transfer the disk. When the top surface shows bubble, turn it over and cook on reverse side. Now, brush little ghee/oil on the top of the disk and cook for 30 seconds. Turn again and brush some ghee/oil over this surface too. Parathas are done when both sides have brown spots. Serve hot with yogurt, pickle or any chutney.

### Yield

8 parathas

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