

## Bombay Aloo





### Method

1. Heat oil in a pan. Add cumin and mustard seeds and heat until they crackle.
2. Add green chilli and turmeric powder. Sauté for a few seconds.
3. Add beaten yoghurt, mix well and then add sugar, coriander powder and salt.
4. Add potato cubes, mix well and sauté for 3-4 minutes
5. Serve hot and garnish with coriander leaves & cut red chilli.

### Ingredients

4 tsp	Canola oil
1 tsp	Cumin seeds
½ tsp	Mustard seeds
1	Green chilli, chopped
¼ tsp	Turmeric powder
80 g	Plain greek yoghurt, beaten
¼ tsp	Sugar
½ tsp	Coriander powder
½ tsp	Salt
400 g	Potato, boiled, peeled and cut into 2cm cubes
Handful	Coriander leaves & red chilli (for garnish)

Nutritional information	Energy
<b>Total servings</b> 	700 kcal
<b>Per serving</b> 	175 kcal