



Dahi wale aloo

#Cibaspices

Ingredients

How many servings?

7-8 Baby potatoes
 3-4 cloves
 1-2 sticks cinnamon
 1/2 tsp cumin seeds
 to taste red chilli powder
 to taste turmeric powder
 to taste salt
 1 bowl tomato puree
 2 bowls curd
 1/2 tsp Ciba Garam masala
 as needed oil
 as needed coriander leaves

Steps

How long to cook?

- 1 Half-boil baby potatoes in pressure cooker.
- 2 In a wok, take 1tbsp oil, heat and add cumin seeds, cinnamon, cloves and saute peeled baby potatoes in it
- 3 Now, add 1tsp red chilli powder, 1tsp turmeric powder, salt to taste and saute for 2mins.
- 4 Now, add tomato puree and curd and about
- 5 Let it cook for 5-7mins. Garnish with fresh coriander leaves and serve hot.