

Alu Poha

Ingredients

Medium thick poha (aval) – 1 cup
Potatoes, peeled & chopped into tiny cubes – 1 cup
Green chillies – 4, 5 (or to choice), finely chopped
Red chilli powder – 1 tsp
Coriander leaves, finely chopped – 2 tbsp
Grated coconut – 2 tbsp
Lime juice – 1 – 2 tsp
Oil – 3 tbsp
Salt, haldi, sugar



Preparation

- Heat oil in a kadai, add potatoes, haldi & very little salt.
- Cover & cook on a low flame, allowing the potatoes to cook in their own steam.
- In the meanwhile, powder poha in the mixie to rava consistency.
- Add 1 cup of water, salt, sugar, chopped green chillies, red chilli powder, lime juice & few of the chopped coriander leaves.
- Mix & soak well.
- If the poha does not become soft, add little more water, to make it soft.
- When the potatoes are cooked well, add the above & mix thoroughly.
- Saute for a few mts & remove.
- Garnish with coriander leaves & grated coconut.
- Serve hot with curds & pickle.

Didn't turn out as expected?

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