

Aloo Paratha



Aloo Paratha (Potato filled flatbread) is a bread originating from the Indian subcontinent. It is a breakfast dish in the Punjab region. It is not a just potato filling, but also a combination of dry and fresh herbs. It is cooked on a hot Tawa with butter or ghee. This tasty dish is best served with chutney, curry, curd, or raita.

Ingredients For the Filling:

- 1/2kg Boiled Potatoes
- 1cup Fresh Coriander
- 2 Green Chillies
- 1tsp Red Chilli Powder
- 1tsp Salt
- 1tsp Crushed Cumin Seeds
- 1tsp Dried Mango Powder
- 1tsp Crushed Black Pepper
- 1tsp Kashmiri Red Chilli
- 2tbsp Flour

Ingredients For the Dough:

- 1cup Plain Flour
- 1cup Flour
- 2tbsp Chick Pea Flour
- 2tbsp Oil
- 1/2tsp Salt
- 1cup Water (or as required)
- 1-2tbsp Ghee for making the PARATHA

YouTube Video Link