

# Zeera Aloo Potatoes with Cumin Indian

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-cumin-potato-recipe>

## Ingredients:

- 1 pound potatoes cooked
- 4 tablespoons vegetable oil
- 1/2 inch ginger freshly grated
- 1/2 teaspoon cumin seeds
- 1 teaspoon ground cumin
- 3/4 teaspoon red chili powder
- 1/3 teaspoon turmeric
- 1/2 teaspoon amchur mango powder
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper freshly
- 1/2 cup cilantro chopped
- potatoes . \*Use firm, thin-skinned, such as Yukon Gold.

## Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 24 grams
3. Fat: 14 grams
4. Fiber: 3 grams
5. Protein: 3 grams
6. SaturatedFat: 1 grams
7. Sodium: 610 milligrams
8. Sugar: 1 grams

---

Thank you for visiting our website. Hope you enjoy Zeera Aloo Potatoes with Cumin Indian above. You can see more 16 indian cumin potato recipe Try these culinary delights! to get more great cooking ideas.