

# Aloo'r chop (Indian potato fritters) ~ #MonsoonSpecial !

Yield: 4 min  
Total Time: 35 min

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

## Ingredients:

- 2 potatoes medium, boiled and mashed
- potato Besan, bengal gram flour, as per need to coat the thin, patties
- jeera roasted, /cumin seeds powder, to taste
- salt to taste
- chilli powder toasted, to taste
- turmeric powder tiny pinch for some colour & flavour, optional
- cold water to make the batter
- oil to fry
- baking powder a pinch