

Indian Potato Pie

Yield: 6 min
Total Time: 95 min

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

Ingredients:

- 1 9/16 pounds potatoes sliced
- 7/8 pound sweet potatoes sliced
- 1 onion chopped
- 1 tablespoon olive oil
- 1 teaspoon cumin seeds
- 2 garlic cloves crushed
- 1 red chilli finely chopped
- 1 ginger thumb-size piece, grated
- 1 teaspoon ground cumin each, coriander and garam masala
- 1 pinch chilli flakes dried
- 1 1/2 cups frozen peas
- 1 lemon plus extra wedges to serve
- 1 bunch coriander chopped
- 1 3/4 tablespoons butter melted
- 5/8 pound filo pastry pack
- 1/2 teaspoon poppy seeds

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 70 grams
3. Cholesterol: 10 milligrams
4. Fat: 9 grams
5. Fiber: 10 grams
6. Protein: 11 grams
7. SaturatedFat: 3 grams
8. Sodium: 360 milligrams
9. Sugar: 7 grams

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