

# Indian Potato Spring Rolls

Yield: 24 min  
Total Time: 70 min

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

## Ingredients:

- 12 ounces yellow potatoes peeled and cut into 3/4 in dice
- 6 tablespoons canola oil
- 1 tablespoon cumin seed
- 1 tablespoon black mustard seed
- 1/2 teaspoon asafetida we left this out
- 3 tablespoons minced garlic
- 2 tablespoons ground coriander
- 1 tablespoon salt
- 1 tablespoon tumeric
- 3/4 teaspoon cayenne pepper
- 2 tablespoons chopped cilantro
- 24 egg roll wrappers
- 6 ounces paneer or queso fresco, cut into 1/4-1/2 x 2 inches
- 3 eggs beaten
- 7 1/2 cups cilantro leaves loosely packed
- 6 serrano chilis, stemmed and seeded
- 6 tablespoons lime juice
- 6 tablespoons water
- 3/4 teaspoon cumin seed
- 3/4 teaspoon salt
- canola oil as needed

## Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 35 milligrams
4. Fat: 7 grams
5. Fiber: 2 grams
6. Protein: 5 grams

7. SaturatedFat: 1.5 grams
  8. Sodium: 590 milligrams
  9. Sugar: 1 grams
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