

Khatte Aloo | Tangy & Spicy Potato

Yield: 2 min
Total Time: 7 min

Recipe from: <https://www.recipeschoose.com/recipes/khatte-aloo-recipe-pakistani>

Ingredients:

- amchur Powder - 1 tsp
- 2 teaspoons coriander powder
- 1/2 teaspoon cumin powder
- 1 teaspoon chilli powder
- anardana
- seed
- 1/2 teaspoon salt
- 2 boiled potato
- 1 bay leaf
- 1/4 teaspoon asafoetida
- 2 teaspoons ghee
- spice mix
- 1 teaspoon oil
- coriander leaves Paste, Optional - 1 tsp
- 1/2 teaspoon sesame
- chilli Bird's Eye, Optional - 3-4, chopped

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 37 grams
3. Fat: 9 grams
4. Fiber: 7 grams
5. Protein: 4 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 1410 milligrams
8. Sugar: 3 grams

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