

# Bhaja Aloo



## Method

Boil the potatoes with the skins on until cooked.

Cut into halves. Mix the chilli, cumin, rice flour and salt together.

Coat the potatoes with green chilli paste then drop them into the flour and coat well.

Fry in the hot oil and serve as a side dish or snack with the Indian Date and Almond Chutney or Punjabi Mango and Date Chutney.

## Ingredients

22 desiree potatoes

½ cup rice flour

1 tsp chilli powder

2 tsp cumin seed powder

2 green chillies ground to a paste

Salt to taste

Oil for frying

Serve with [Mudgeeraba Spices Indian Date & Almond Chutney](#) or [Punjabi Mango & Date Chutney](#)

