



## Ingredients

3 medium potatoes, diced  
1 large onion, chopped  
2-3 tbsp coriander leaves, chopped  
2-3 green chillies, chopped  
1 & 1/2 tsp sugar  
1/2 tsp chilli powder  
1/4 tsp roasted cumin powder  
2 & 3/4 cup fresh curds  
1/2 tsp chaat masala powder  
Salt to taste  
1-2 tsp oil (optional)

## Nutrients

Approx. calories per serving: 198 kcal

## Procedure

Wash, peel and cube the potatoes. Place them dripping wet into any suitable Healux unit and cook on low heat until the Thermo Indicator reaches the 100 degree mark. Grease a cold 24 cm Regular unit with a teaspoon of oil and preheat on medium heat until the Thermo Indicator reaches the green mark.

Drop the cooked potatoes and lightly fry until golden brown. Remove from heat and drain on grease-absorbent paper. Cool a little. Whip the curds lightly and mix with all the remaining ingredients. Add the potatoes to it and chill for half an hour. Serve along with parantha/pulao.