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## Aaloo Paratha

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### Preparation



- \* Make soft dough using water and wheat flour.
- \* Cover it with a soft cloth and keep it aside for ½ hour.
- \* Mash the potato well and add jeera, garam masala, cut, onion, corriander leaves, ginger and salt and mix well.
- \* Make big balls using the dough and slightly flatten them using hand.
- \* Keep little potato mixture in it and close it again into a ball.
- \* Now carefully flatten the ball with the help of wheat flour, and make like a chapati.
- \* The paratha should be ½ inch thick.
- \* Heat the tawa, apply oil both sides of the paratha and roast it.

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### Notes

Serve hot with pickle and curd

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<b>Preparation Time</b>	5 min	<b>Difficulty</b>	very simple
<b>Portions</b>	1 portion	<b>Amount</b>	
<b>Country/Region</b>		<b>Costs per Portion</b>	