

Recipe Name: Spicy Baby Potatoes Recipe

Diet Type:

Course: Lunch

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 12 Baby Potatoes	4
• Sunflower Oil - as required	
• 1 Dry Red Chilli	
• 1 teaspoon Cumin seeds (Jeera)	
• 1 sprig Curry leaves - optional	
• 1 teaspoon Coriander Powder (Dhania)	
• 1/2 teaspoon Turmeric powder (Haldi)	
• 1 teaspoon Cumin powder (Jeera)	
• 1 teaspoon Red Chilli powder	
• 1 teaspoon Garam masala powder	
• 1 teaspoon Amchur (Dry Mango Powder)	
• Salt - to taste	
• 1 teaspoon Lemon juice	
• 3 tablespoons Coriander (Dhania) Leaves - chopped	

Preparation

- Peel off the skin and collect the boiled potatoes in a bowl.
- Heat oil in a wok/kadhai and add dry red chillies, curry leaves, cumin and let them crackle.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
120	2	25	3	2	1