

Recipe Name: Bihari Aloo Bhujiya Recipe

Diet Type:

Course: Lunch

Cuisine: Bihari

Quantity:



Ingredients

Ingredient	Quantity
• 2 Potatoes (Aloo) - peeled and cut lengthwise	2
• 1/2 teaspoon Turmeric powder (Haldi)	
• 1 teaspoon Cumin seeds (Jeera)	
• 2 Green Chillies - slit into halves	
• 1-1/2 tablespoon Mustard oil	
• Salt - to taste	

Preparation

- To begin making the Bihari Aloo Bhujiya Recipe, wash potatoes with water.
- Cut them into lengthy pieces similar to the one for finger chips.
- Once the oil is hot, add cumin seeds and allow it to splutter.
- Now, add green chilies and saute it.
- Stir in the chopped potatoes and turmeric powder.
- Season it with salt.
- Reduce the flame.
- Cook until the potatoes are cooked completely.
- Towards the end, when the potatoes have almost cooked, open the lid and allow it to become crispy.
- At this stage you can optionally add more mustard oil and then sprinkle some more salt.
- Ensure you keep stirring occasionally so it gets cooked from all the sides.
- Once done, turn off the heat and transfer to as serving bowl.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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