

Recipe: 1

Aloo : Papeta Par Eeda - SK Khazana Recipe



Why is it that when you are stuck at “what should we cook today” the answer is always “make some aloo!” Potatoes are like this...extremely popular and have multipurpose usage.

And did you always think that eating a potato will make you fat?

Well, don’t – it is a surprising source of vitamin C and provides useful amounts of starch, thiamine and niacin and around a hundred grams will provide about eighty calories.

Little did you know!

Prep Time : 11-15 minutes

Cook time : 31-40 minutes

Serve : 4

Level Of Cooking : Moderate

Taste : Tangy

Ingredients for Papeta Par Eeda - SK Khazana Recipe

1. Potatoes
2. Eggs 8
3. Oil 2 teaspoons
4. Cumin seeds 1/2 teaspoon
5. Green chillies finely chopped 2-3
6. Onions finely chopped 2 medium
7. Tomatoes finely chopped 2 medium
8. Salt to taste
9. Crushed black peppercorns to taste
10. coriander leaves chopped 4 teaspoons
11. Red chilli powder to sprinkle
12. Bread slices toasted to serve
13. Tomato ketchup to serve

Method

Step 1

Thinly slice potatoes and set aside.

Step 2

For each portion, heat 2 tsps oil in a non-stick pan, add ½ cumin seeds and let them change colour. Add ¼ chopped onion, mix well and cook till translucent.

Step 3

Add ¼ chopped tomato and mix well. Add salt, mix and cook till the tomato is soft and pulpy.

Step 4

Arrange ¼ potato slices on the onion-tomato mixture and sprinkle a pinch of salt on top. Cover and cook for 1 minute.

Step 5

Break in 2 eggs over the potato slices in the pan, sprinkle a pinch of salt and crushed black peppercorns. Sprinkle 1 tsp coriander leaves, cover and cook till the eggs are done.

Step 6

Similarly cook the remaining eggs.

Step 7

Sprinkle a little red chilli powder on top. Serve hot with toasted bread slices and tomato ketchup