**Achari Aloo**

Prep time: 15 Min Cook time: 15 Min

**Ingredients:**

* 10 Baby Potatoes, rinsed, boiled, and peeled
* Oil, as required
* 1 dry red chilli
* 1 tsp jeera seeds
* 1 tsp dhaniya powder
* ½ tsp haldi powder
* 1 tsp jeera powder
* 1 tsp red Chilli powder
* 1 tsp garam masala powder
* 1 tsp amchur
* 1 tsp mango pickle masala
* 4-5 curry leaves
* Low sodium salt, to taste
* ½ tsp sugar
* 2 tbsp dhaniya leaves, chopped

**Instructions:**

1. Heat oil in a kadhai (wok) and add dry red chilies, curry leaves, and cumin seeds. Let them crackle.
2. Add all the spices—turmeric (haldi), coriander powder (dhaniya powder), red chili powder, amchur, cumin powder (jeera powder), and garam masala powder. Sauté for a few seconds.
3. Add the pickle masala and sugar, and mix well.
4. Add the baby potatoes, mix well, and fry for 6-7 minutes over medium heat.
5. Add 2-3 tbsp of water, cover, and simmer for 5 minutes.
6. Turn off the heat and adjust salt to taste.
7. Garnish with chopped coriander (dhaniya) and serve hot with roti, steamed rice, or dal.