**Aloo Methi**

Prep time: 10 Min Cook time: 15 Min

**Ingredients:**

* 1 bunch methi leaves rinsed and soaked in water
* ½ onion, finely chopped
* 2 potatoes, peeled & cube
* 2 tbsp oil
* 1 tsp jeera seeds
* 2 chilli, sliced
* 1 tsp ginger garlic paste
* ¼ tsp haldi powder
* ¾ tsp low sodium salt
* ¼ cup water
* 1 tbsp lemon juice

**Instructions:**

1. Finely chop the methi (fenugreek) leaves and set aside.
2. In a large kadai (wok), heat 2 tbsp of oil. Add cumin seeds (jeera) and sauté until they splutter.
3. Add the chopped onion and sauté until translucent. Then, add green chili and ginger-garlic paste, and sauté for a few seconds.
4. Add the potatoes, turmeric powder (haldi), and salt. Sauté for a minute.
5. Add ¼ cup of water, cover, and cook for 10 minutes or until the potatoes are completely cooked.
6. Now, add the chopped methi leaves and sauté for 1 minute.
7. Cover and cook for another 5 minutes or until the methi is cooked completely.
8. Add lemon juice and mix well.
9. Serve hot with roti.