**Aloo Palak**

Prep time: 10 Min Cook time: 15 Min

**Ingredients:**

* 2 medium size potatoes, cut into small pieces
* 4 cup spinach, rinsed and finely chopped
* 1 medium tomato, finely chopped
* 1 tsp cumin seed jeera
* 1 tbsp besan
* 1 tbsp dhaniya powder
* ½ tsp red chili powder
* ¼ tsp haldi
* 1 tsp low sodium salt
* 4 tbsp oil
* ½ tsp amchur

**Instructions:**

1. Heat oil in a pan. Add cumin seeds (jeera), and as they crackle, add besan (gram flour).
2. Stir for about one minute.
3. Add chopped tomato, coriander powder (dhaniya powder), red chili powder, and turmeric powder (haldi).
4. Sauté for 2 minutes or until the mixture starts to leave the oil.
5. Add potatoes and spinach, along with ½ cup of water. Mix well.
6. Cover and cook over medium heat until the potatoes are tender.
7. Serve hot with roti.