**Alu Posto**

Prep time: 10 min Cook time: 15 min

**Ingredients:**

* 1 potato, sliced thin
* 1 tbsp poppy seed paste (soaked and ground)
* 1 green chili
* 1 tsp mustard oil
* Salt to taste

**Instructions:**

1. Heat oil, add chili and sliced potatoes.
2. Add poppy paste, salt, splash of water.
3. Cover and cook till tender.
4. Serve with hand-pounded rice or whole wheat roti.