**Arbi Ki Sabji (Dry)**

Prep time: 10 Min Cook time: 25 Min

**Ingredients:**

* 250 grams arbi, rinsed well
* 1.5 tsp ajwain
* 1 tsp dhaniya Powder
* 1 tsp red chili powder
* 1 tsp amchur powder
* Oil for frying
* 1 tbsp chopped mint or coriander leaves
* Rock salt

**Instructions:**

1. Heat a 2-liter pressure cooker and add the arbi (colocasia) along with enough water to cover them entirely. Pressure cook on medium heat for 1 whistle. Let the pressure drop naturally, then open the lid.
2. Drain the water and let the arbi cool. Once cool, apply some oil to your fingers and peel the arbi.
3. Shallow fry the peeled arbi in moderately hot oil until golden brown.
4. In another pan, heat a little oil—about 1 to 2 teaspoons. Add ajwain (carom seeds) and fry for a minute. Then, add coriander powder and red chili powder.
5. Mix well and add the fried arbi to this seasoning. Stir to coat the arbi evenly.
6. Add amchur powder and salt, and mix again.
7. Garnish with chopped mint leaves or coriander leaves and serve hot with steamed rice and dal.