**Jeera Aloo**

Prep time: 5 Min Cook time: 15 Min

**Ingredients:**

* 2 boiled potatoes, peeled & cubed
* 2 tsp oil
* 1 tbsp cumin seeds (jeera)
* 1 inch ginger, finely chopped
* 1 green chili, finely chopped
* ½ tsp turmeric powder (haldi)
* 1 tsp red chili powder
* ¾ tsp dried mango powder (amchur)
* A pinch of asafoetida (hing)
* Low sodium salt, to taste
* ½ tsp coriander powder (dhaniya)
* 2 tbsp fresh coriander leaves, finely chopped

**Instructions:**

1. Heat 2 tsp oil in a pan, add cumin seeds, and sauté until aromatic.
2. Add ginger and green chili; sauté for 1 minute.
3. Lower the flame and add turmeric, red chili powder, coriander powder, amchur, hing, and salt. Sauté on low heat.
4. Gently mix in the cubed potatoes. Add 2-3 tbsp of water, cover, and simmer for 5 minutes.
5. Garnish with chopped coriander leaves and serve hot with roti or steamed rice and dal.