



# Jeera Aloo

Cooking Time \_\_\_\_\_

On2Cook: 5:10 mins    Normal Cooking: 20 mins

**Accessories:** Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients \_\_\_\_\_

- |       |                               |
|-------|-------------------------------|
| 30 g  | Oil                           |
| 6 g   | Cumin Seeds                   |
| 6 g   | Salt & Turmeric Powder        |
|       | 4 g Salt, 2 g Turmeric powder |
| 250 g | Potatoes                      |
| 2 g   | Coriander Leaves              |

**Step 1** 0:30 secs

2 tbsp Oil

**I** 100 **M** 0

**Step 2** 0:10 secs

6 g Cumin Seeds

**I** 100 **M** 0

**Step 3** 0:30 secs

250 g Potatoes

**I** 50 **M** 100

**Step 4** 2:30 mins

30 ml WATER

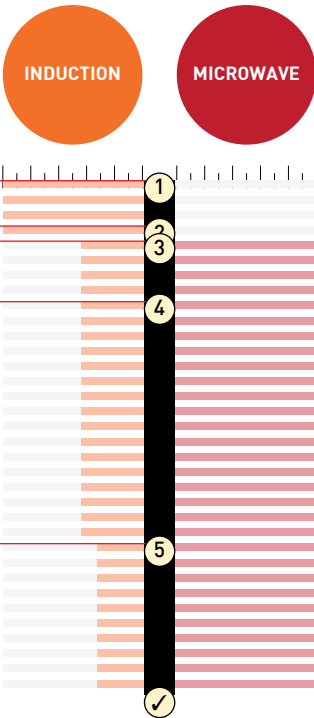
**I** 50 **M** 100

**Step 5** 1:30 mins

Powder

6 number Salt & Turmeric

**I** 40 **M** 100



**Total Output:**  
200 g