



## Goan Aloo Bhaji

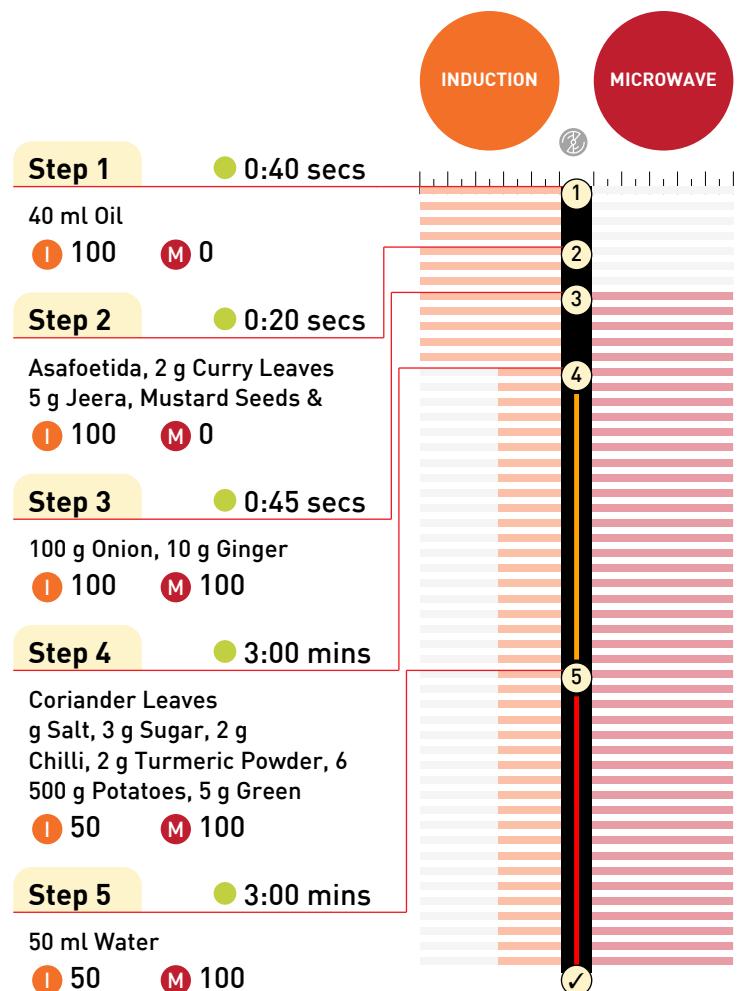
### Cooking Time

On2Cook: 7:45 mins Normal Cooking: 25 mins

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

### Ingredients

50 ml	Oil
5 g	Jeera, Mustard Seeds & Asafoetida
	2 g Cumin Seeds, 2 g Mustard Seeds
	1 g Asafoetida
2 g	Curry Leaves
100 g	Onion
5 g	Green Chilli
10 g	Ginger
2 g	Turmeric Powder
6 g	Salt
3 g	Sugar
2 g	Coriander Leaves
500 g	Potatoes
50 ml	Water



Total Output:  
600 g