



## Masala Aloo

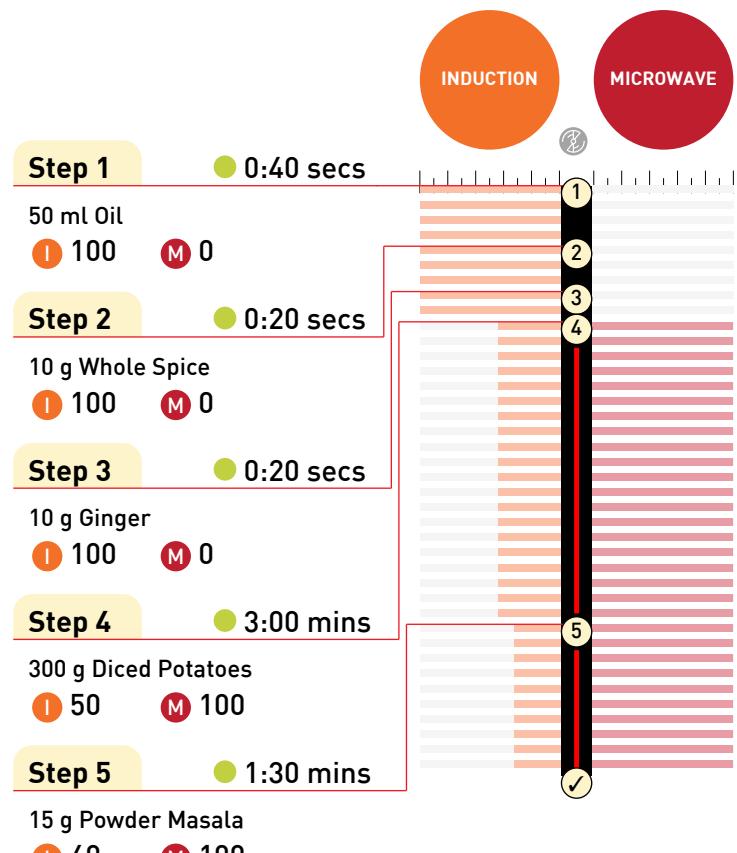
Cooking Time \_\_\_\_\_

On2Cook: 5:50 mins Normal Cooking: 20 mins

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

Ingredients \_\_\_\_\_

50 ml	Oil
10 g	Whole Spice
	5 g Mustard Seeds, 2 g Cumin Seeds
	1 g Whole Black Pepper
	2 g Whole Red Chilli
10 g	Ginger
300 g	Diced Potatoes
15 g	Powder Masala
	2 g Kasturi Methi, 2 g Turmeric
	5 g Red Chilli Powder
	3 g Coriander Powder, 3 g Salt
50 g	Water (Auto)



Total Output:  
250 g