



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 |

Step 1 0:40 secs

40 ml Oil
I 100 M 0

Step 2 0:20 secs

Asafoetida, 2 g Curry Leaves
5 g Jeera, Mustard Seeds &
I 100 M 0

Step 3 0:45 secs

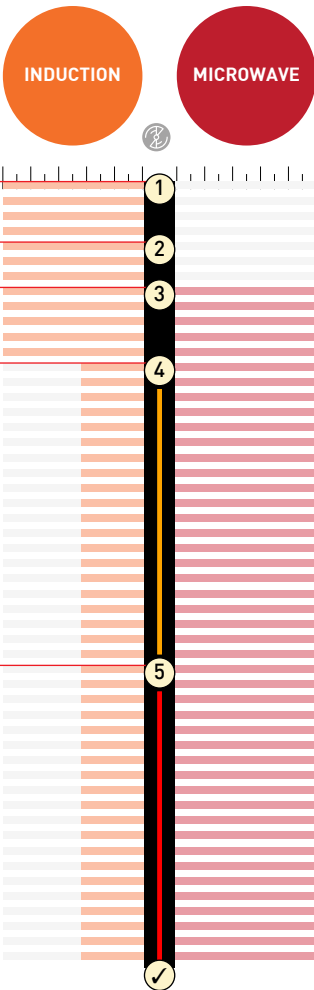
100 g Onion, 10 g Ginger
I 100 M 100

Step 4 3:00 mins

Coriander Leaves
g Salt, 3 g Sugar, 2 g
Chilli, 2 g Turmeric Powder, 6
500 g Potatoes, 5 g Green
I 50 M 100

Step 5 3:00 mins

50 ml Water
I 50 M 100



Total Output:
600 g