



Kachori-sabji

Tell the story of the recipe...

Ingredients

How many servings?

- 100 gms Wheat flour
- 1 1/2 tbsp Kachori masala
- 3-4 Boiled potatoes
- 3-4 Tomatoes
- 3/4 Spoon grated ginger
- 1 Green chilly
- Garam masala
- Dry mango powder
- Asafoetida
- Salt
- Oil

Steps

How long to cook?

- 1 In a mixing bowl, add wheat flour, 1/4 tsp asafoetida, 1/4 tsp salt, 1 1/2 tbsp kachori masala & 1 tsp oil. Mix well & knead a smooth dough. Keep it aside.
- 2 Grind tomatoes. In a pan add 3/4 tbsp oil, asafoetida & tomato paste. Now, add 2 tsp garam masala, 1 tsp dry mango powder & mix well. Once oil starts to separate, mash boiled potatoes & add them too. Add 1 cup water & salt to taste. Let it cook on simmer for 5-7mins & take it off stove.
- 3 In a deep pan, add cooking oil. Roll out small puris of diameter 4-5 inches & fry in oil.
- 4 Serve hot.