

Aloo Warriian Curry (Potato and Wadi Curry)



Ingredients:

Potato- one big, peeled and cut into small pieces
Onion- one big, finely chopped
Tomato- one medium, finely chopped
Green chilies- 2-3, finely chopped
Coriander leaves , finely chopped
Ginger paste- 2 tbsps
Garlic paste ? 2 tbsps
Garam masala-¼ tsp
Coriander powder- 1tsp
Turmeric powder(Haldi) ? ¼ tsp
Red chili powder to taste
Asafoetida (Heeng)- a pinch
Urad dal warrian (Wadi) : 2 -3
Salt to taste
Cooking oil
Directions:

- Fry urad dal warrian and dip them in water.
- Fry potatoes pieces till slightly brown and keep them aside.
- Heat oil in a pressure cooker and fry onions till dark brown.
- Add ginger-garlic paste and fry well.
- Make a paste of all dry masalas; coriander powder, turmeric powder, red chili powder, heeng and salt.
- Cook masalas properly.
- Add tomatoes and fry till oil separates out.

- Add urad dal warrian.
- Add water depending upon the consistency of gravy you wish. Pressure cook the curry.
- Sprinkle garam masala . Mix well.
- Garnish with finely chopped coriander and enjoy with puri or paratha or phulkas.

Serves/Makes: 2