

Aaloo Tarkari



Ingredients:

- 2 large potatoes (with skin, cut into small chunks)
- 1 tbsp chili powder
- 1 tsp white pepper
- 1 tbsp nigella seeds (kalonji)
- 4 green chilies (cut into chunks)
- 2 tbsp Chatkhaar Mixed Pickle
- 2 tbsp Chatkhaar Green Chili Pickle
- ½ tsp turmeric
- Salt to taste

Method:

- Put all of the ingredients in a pot and cover with enough water just above the potatoes.
- Cook on a medium heat till the potatoes are tender and the water has almost evaporated.

Serve hot with puris and
#withchatkhaar Green Olive
Pickle.