KitchenBooQ

Aloo Bhujia

Serves: 4 | Cooking Time 25 minutes | Level: Easy



INGREDIENTS

2 large potatoes
1 cup (85 g) bhujia or thin sev noodles
2 tbsp (30 ml) vegetable oil
1 tsp cumin seeds
1/2 tsp turmeric powder
1 tsp ground coriander
1/2 to 1 tsp red chili powder, divided
1/2 tsp amchur (dried mango powder), plus extra for garnish
Salt to taste
2 green chilies, finely chopped
1/4 cup fresh cilantro leaves, chopped
1 tbsp lemon juice

Notes
Serve immediately to preserve the contrasting textures of the soft potatoes and crunchy sev. This dish pairs wonderfully with masala chai or mint raita. Store leftovers in an airtight container in the refrigerator for up to 2 days; reheat gently on low heat if desired, though the bhujia will soften over time. Never leave this snack at room temperature for extended periods due to the moisture from the potatoes.

PREPARATION

1. Bring a pot of salted water to a boil. Add the potatoes and cook until tender when pierced with a knife, about 20 minutes. Drain, peel while warm, and mash thoroughly in a large bowl.

2. Heat vegetable oil in a large skillet or kadhai over medium heat. Add cumin seeds and let them splutter for about 30 seconds.

3. Reduce heat to low. Stir in turmeric powder, ground coriander, red chili powder, and salt. Cook the spices for 15-20 seconds until fragrant, being careful not to burn them.

4. Add the mashed potatoes to the skillet. Using a spatula, mix well with the spiced oil, breaking up any remaining clumps. Cook for 3-4 minutes until the potato mixture is heated through and evenly coated.

5. Turn off the heat. Gently fold in the bhujia/sev noodles, tossing just enough to coat them without crushing their crunch completely.

6. Drizzle with lemon juice and sprinkle amchur over the top. Garnish with chopped green chilies and fresh cilantro. Toss lightly once more and serve immediately.