KitchenBooQ

# Aloo Jeera (Cumin Potatoes)

Serves: 4 | Cooking Time 35 minutes | Level: Easy



## INGREDIENTS

1.5 lb (680 g) Yukon Gold potatoes, peeled and cut into 1-inch cubes
2 tbsp (30 ml) vegetable oil or ghee
1 tsp cumin seeds
1/4 tsp turmeric powder
2 medium green chilies, slit lengthwise
1/2 tsp salt
1/4 tsp red chili powder (optional)
1/2 cup fresh cilantro leaves and stems, chopped
1 tbsp lemon juice or amchur (dry mango powder), optional

Notes
For best results, use Yukon Gold or waxy potatoes that hold their shape during frying. Russet potatoes work but can break down if overcooked. Store leftovers in an airtight container in the refrigerator within 2 hours; refrigeration is required for food safety. Reheat in a skillet with a splash of water to restore texture, or freeze for up to 3 months. For extra depth, add 1 tsp ginger-garlic paste during step 2.

## PREPARATION

1. Place the cubed potatoes in a medium saucepan and cover with cold water by about an inch. Add a pinch of salt, bring to a boil over high heat, then reduce to medium-low. Cook for 12-15 minutes until fork-tender but still holding their shape. Drain thoroughly and let them steam dry in the colander for 2 minutes.

2. While the potatoes cook, heat oil or ghee in a large skillet over medium-high heat. Once shimmering, add cumin seeds and let them sizzle for 30 seconds until fragrant and slightly popped.

3. Add the drained potatoes to the skillet in an even layer. Let them fry undisturbed for 2 minutes to develop light golden edges on one side. Gently toss and continue cooking for another 5-7 minutes, allowing the potatoes to absorb the cumin oil and get lightly crispy on multiple sides.

4. Stir in turmeric, slit green chilies, remaining salt, and red chili powder if using. Cook for 2 more minutes until the raw smell of turmeric disappears. Remove from heat and fold in chopped cilantro and lemon juice or amchur. Serve warm immediately.