

Recipe Nepali Potato fry

Ingredients:

- 5 medium
- Cooking oil 1 TBS
- Cumin powder 1 tsp
- Chili powder ¼ tbs
- ¼ tbs turmeric
- Ajwain seeds (Pammel store)
- Salt
- Cilantro leaves

Preparations:

Cut the cooked potatoes in pieces.

Heat oil; put the Ajwain seeds in the oil till the seeds turn a bit red. Put the potatoes in the pan and fry them. Add the turmeric, chili, cumin and the salt. Put the potatoes in a bowl.

Add the cilantro leaves.