

Chole-Aloo and Poori Recipe

Ingredients: Chole

- Chickpeas – 2 pounds
- Chopped onion – 3 medium
- Chopped tomatoes – 3 large
- Ginger and garlic paste – 4-5 tablespoons
- Red chilli powder – 2 teaspoons
- Coriander powder – 3 teaspoons
- Turmeric powder – 2 teaspoons
- Vegetable oil – 5-6 tablespoons
- Coriander leaves – 2 cups



Method:

- Soak chickpeas for 7 to 8 hours or overnight. Then boil chickpeas for 9-12 minutes or until they became soft. In another pot, heat the oil, add onions and fry until golden brown. Then add garlic-ginger paste and fry for 1 to 2 minutes. Add tomatoes and cook until they become soft. Then add chilli, turmeric, and coriander powder. When oil starts to separate from roasted spices, add some salt and water in (Be careful!). Now add chickpeas and cook for 5 to 10 minutes.

Ingredients: Aloo

- Potatoes – 2 pounds
- Chopped onion – 2 mediums
- Chopped tomatoes – 2 mediums
- Garlic and ginger paste – 2 tablespoons
- Red chilli powder – 1 teaspoons
- Turmeric powder – 1 teaspoons
- Vegetable oil – 3 tablespoons
- Fenugreek leaves – 2 teaspoons
- Cumin seeds – 2 teaspoons
- Coriander leaves – 1 cup
- Salt to taste

Method:

First wash the potatoes and peel them. Then boil for 15 to 20 minutes or until they become soft. Then crumble them roughly. Heat the oil and add onions. Fry until they become golden brown. Add cumin seeds and garlic- ginger past and fry for 2 minutes. Put tomatoes in and cook until they become soft. Then add all spices and fry for 2 to 3 minutes. After this, add potatoes, salt and water. Stir well. Cook 5 to 8 minutes. Garnish with coriander leaves.

Poori:

- Wheat flour – 2 pounds
- Salt to taste
- Water
- Vegetable oil

Method:

Take a big bowl and add wheat flour. Add salt to it to taste. Then add 3 teaspoons of oil and mix well. Now knead until it is a little stiff and forms a tight dough by adding water to the flour mixture a little at a time. Make sure the dough is not too stiff. Cover and keep aside for 20 to 25 minutes to rest. After 20 minutes, grease your hands with some oil and knead the dough again until smooth. Then divide the dough into small balls. Roll them out into round and thin pooris. Heat the oil and put the poori in the oil. When it puffs up and is a light golden color, drain out the fried poori.