

# Small Potatoes with Green Masala

## Ingredients:

- 200g small potatoes washed and fried with skin
- 1 bunch coriander
- Half bunch spinach
- 1 capsicum
- 2 big green chillies
- Few spring of mint and fenugreek leaves
- 1 tub **Amul Masti Dahi**

## For seasoning:

- 1 tsp cumin, chilli powder, half spoon ajwain, half spoon haldi and mustard seeds

## Method:

- Mix chilli and turmeric in curd and keep aside.
- Mix 2 tbsp Amul Ghee, ginger garlic paste, salt to taste.
- Boil all the greens, cool and mix in mixer.
- In a kadai heat ghee, add all the seasoning.
- Add **Amul Masti Dahi** mixed with chilli and haldi. Add green puree and ginger garlic paste, simmer for some time.
- Add fried potatoes and cook for some time.
- Garnish with fried red chillies and pomegranate seeds.

# Curd Rice

## Ingredients:

- 1 cup rice
- **Amul Masti Dahi**
- 1/2 cup milk
- 2 dry red chilli
- 1/2 tsp cumin seeds
- 1/2 tsp mustard seeds
- 1/2 cucumber (medium size)
- 1 cup seedless grapes
- 1/2 cut pomegranate

## Method:

- Cook rice and then cool it.
- Grate cucumber into fine shreds. Chop grapes into fine pieces. Remove the seeds from pomegranate. Keep them aside.
- Add **Amul Masti Dahi**, milk into rice. Mix well.
- Heat 1 tsp oil in a pan and put cumin, mustard seeds and red chillies (cut into small pieces). When the seeds pop, remove from heat and add them to the above curd-rice mix.
- Then put all the fruits into curd-rice and some salt to taste. Mix well.