

# Charred Potatoes

*Servings 8-10| Prep Time 5-10 mins| Cook Time 50 -60 mins*



*If you have a strong onion for garnishing, dip it in water for 30 - 50 min & keep changing its water every 15 min.*

**1** Boil potatoes till they are 80% done. On a cook top, put a pan, add oil & all the spices, yoghurt & mix. It should be on a low flame for around 10 min to cook yoghurt & stir continuously so yoghurt doesn't curdle. Add potatoes, onions, capsicum. Mix, coat & marinate.

**2** Use the skewers to skew the potatoes & veggies. Brush butter on the BBQ or flat plate on the cook top. Keep the skewers on medium high flame & turn occasionally. Add some butter on top of veggies again. Char the veggies on direct flame.

**3** Take out the veggies from the skewer. Add Garnishing stuff & relish every spoon.



## Ingredients

5-6 medium sized potatoes, 1 medium onion, 1 capsicum – all chopped in to big squares

Spices :-

1 Tbsp Mustard oil or any vegetable oil

2 Tbsp Red chilli powder

1 Tbsp Coriander Powder

1 Tsp Turmeric

1 Tsp Cumin Powder

1 Tsp Black Salt

1 Tsp Dry Mango Powder optional

1 Tsp Dry Fenugreek Leaves optional

1 Tsp Garam Masala

1 Tbsp Ginger Garlic Paste

4 Tbsp Greek Yoghurt (unflavored, unsweetened)

Salt to taste (1-2 tsp)

Garnish :-

1 small white onion, 1" ginger both julienned long, 1 green chilli, juice of 1 lemon, 2 tbsp mint coriander chutney, 3-4 tbsp curd or as per the required consistency, ½ tsp chaat masala optional

Handful of coriander leaves

Onions are packed with free radical-fighting anti-oxidants which help repair & protect damaged cells in the body.



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