

Nepali Aloo ko Achaar



Ingredients

- 700g potatoes
- 1/3 cup white sesame seeds
- 3 to 5 green chillies
- 1 tablespoon salt
- 1/2 teaspoon Sichuan pepper
- 1/2 cup mustard oil/neutral oil
- 1 pinch fenugreek seeds
- 1 pinch cumin
- 1 tablespoon ginger, grated
- 3/4 teaspoon turmeric powder
- 2/3 cup water
- 4 tablespoons lemon juice
- 1/2 cup fresh coriander/cilantro chopped

Instructions

- Boil potatoes in salted water, peel, and cut to medium sized cubes.
- While potatoes are cooking, dry roast sesame seeds until golden. Cool to room temperature and grind to powder.
- Next, the original recipe says to chop green chiles in big pieces. I prefer smaller pieces.
- In a large bowl, mix the cubed potatoes, sesame seed powder, green chiles, salt, chili powder, and Sichuan pepper. (according to taste)
- Heat oil in a skillet, add the fenugreek and cumin to brown briefly, then off the heat and add ginger, and turmeric. Stir for 1 minute.
- Pour this hot oil over the potato mix. Stir well.
- Add water, lemon/lime juice, and chopped cilantro and mix well.
- Cover the pan and allow flavors to meld for 30 to 60 minutes. Taste just before serving and add more salt if needed.