



Aloo Paratha Recipe

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Aachar bah Doi er saathe Aloo Porotha (Aloo paratha with pickle or curd) is a comfort snack for Bangalees. You can find your way with your cooking companion, [Sunrise Garam Masala](#).

Please note that this is an extremely simple dish that can be prepared in 30 minutes. Ingredients of this recipe are easily available in daily households, making it a quick breakfast or an easy snack.

Sunrise Fact Check: Aloo Porotha has become a beloved part of Bengali life, a staple and welcome sight in any tiffin box. This recipe captures that true Bengali spirit, with its flaky layers and perfectly spiced aloo filling.

Let's Get Started


For the Dough

500 g maida/atta
Salt
Hot water

For the Stuffing

1 Teaspoon/ 5 Grams Sunrise Pav Bhaji Masala
1 Teaspoon/ 5 Grams Sunrise Red Chili Powder
1 Teaspoon/ 5 Grams Sunrise Cumin Seeds
5 Tablespoon Ghee

1 Chopped Onion
4 Boiled & Mashed Potatoes
1 Teaspoon Chopped Coriander
4 Chopped Green Chilli

 **Sunrise tip:** Add a teaspoon of sugar while kneading the dough to make it softer!

The Prep

The Filling


- Heat 1 tablespoon ghee
- 1 teaspoon/ 5 grams Cumin Seeds
- 1 chopped onion
- 4 chopped green chilli
- Add mashed potatoes
- 1 teaspoon Red Chili Powder
- 1 teaspoon Pav Bhaji Masala
- Add salt
- 1 teaspoon chopped coriander

The Assembly

- Divide the dough into equal portions.
- Roll out each dough portion into circles.
- Stuffed with the prepared filling.
- Pinch the edges securely to enclose the filling.
- Gently roll the dough ball.


The Dough

- In a large bowl, combine maida/atta and salt.
- Gradually add warm water.
- Knead the mixture until a soft, pliable dough forms.
- Cover the dough and let it rest for 30 minutes.

 **Sunrise tip:** For flaky layers, use cold water and avoid over-kneading your aloo porotha dough!

The Cook

- Gently lay the porotha on the tawa and cook for a minute.
- Apply ghee on top and cook the porotha until golden brown on both sides.

 **Sunrise tip:** Instead of oil, use ghee to add a desi touch to your parathas!

Sunrise Taste Check

Aloo Porotha is perfect for a cosy breakfast on a rainy morning or a satisfying snack after a long day. Serve hot Aloo Porothas with doi or your favourite chutney/ achaar.

Video Link

<https://www.youtube.com/watch?v=6lrMGx294KM>

