

Dhaba Style Aloo Paratha Recipe – Crispy & Spicy

Make crispy Dhaba Style Aloo Paratha with a flavorful potato filling fried with spices. Serve this delicious Indian paratha with curd, butter or pickle.



Prep time
20 minutes

Cook time
25 minutes

Total time
45 minutes

Servings
4 parathas

Calories
350 kcal

Ingredients

Whole Wheat Flour	2 cups
Boiled Potatoes	4 medium
Oil	As required
Whole Coriander Seeds	1 tsp
Cumin Seeds	1 tsp
Green Chilies	2
Turmeric Powder	½ tsp
Fresh Coriander	2 tbsp
Salt	To taste
Dry Flour	As required

Ghee or Oil

For cooking

Water

For kneading

Method

1. Fry the Spices

Heat oil. Add coriander seeds. Then, add cumin seeds and let them crackle.

2. Add Green Chilies

Add chopped green chilies. Fry briefly over low heat.

3. Add Potatoes

Add turmeric and boiled potatoes. Then, season with salt.

4. Prepare the Filling

Add fresh coriander. Cook the potatoes over low heat. Allow the filling to cool.

5. Stuff the Dough

Take a dough ball. Make space in the center. Add the potato filling.

6. Roll the Paratha

Seal the dough. Dust it with flour. Roll gently into a paratha.

7. Cook on Tawa

Place the paratha on a hot tawa. Cook briefly and flip.

8. Add Ghee

Apply ghee or oil to both sides.

9. Cook Until Golden

Flip occasionally. Cook until both sides become golden and crispy.

10. Serve Hot

Serve immediately with curd, butter or pickle.

Chef tips

- Keep the filling relatively dry. Cool it before stuffing the dough. Roll the paratha gently to prevent tearing. Also, use a properly heated tawa. Cook over medium heat for an evenly golden and crispy finish.

Full recipe: <https://meenrazcooking.com/en/recipe/dhaba-style-aloo-paratha/>



Watch the video: youtube.com/watch?v=3vJLB9A1B5I



WhatsApp: +917307257241 · **Email:** contact@meenrazcooking.com · **Web:** meenrazcooking.com/en · **YouTube:** channel/UCeif17yoxVxqHXbsjCSI-Bw · **Instagram:** [@meenrazcooking](https://www.instagram.com/meenrazcooking)