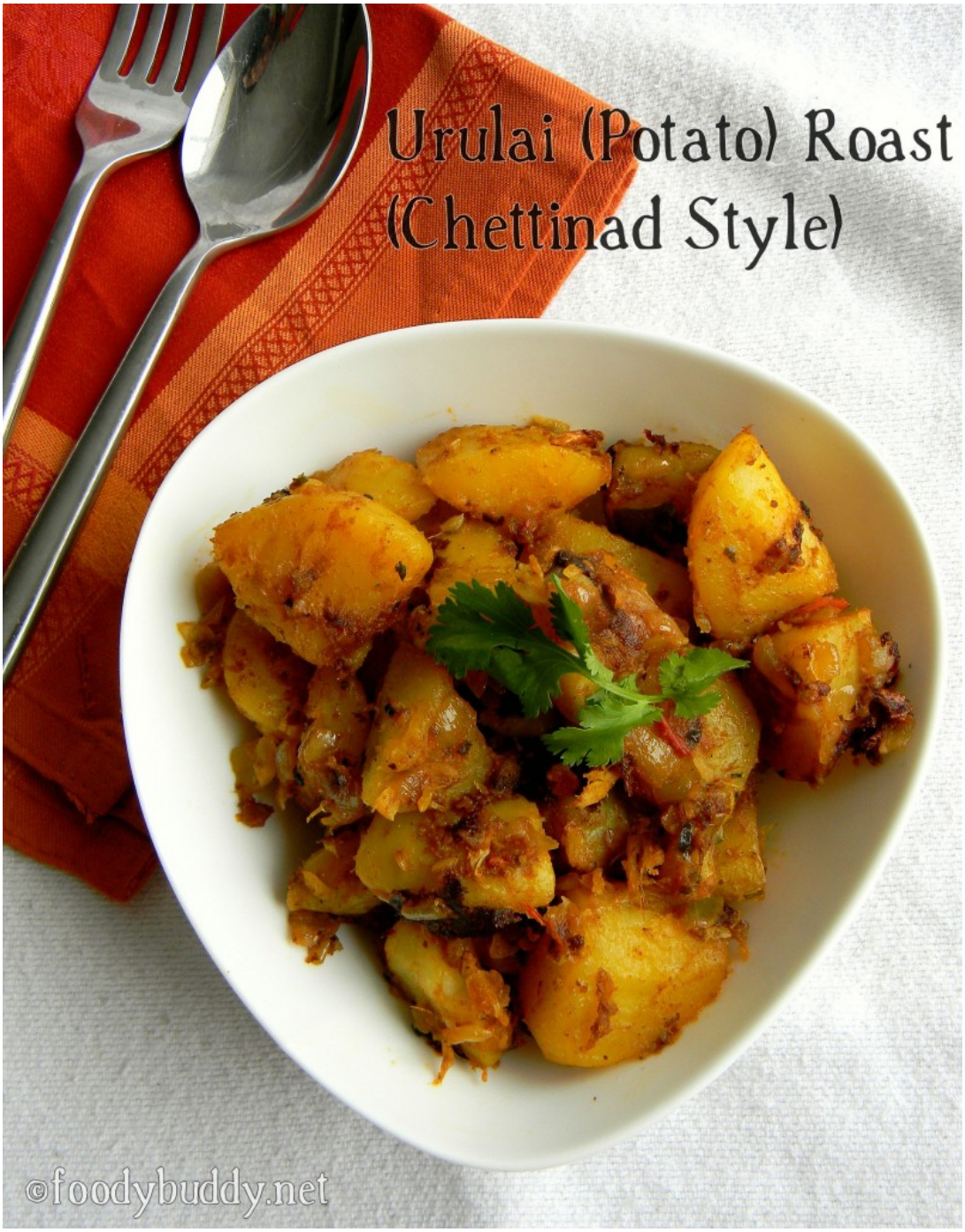
# Urulai Chettinadu Recipe / Potato Roast (South Indian)




Potato roast / Urulai Chettinadu Recipe, is a simple south Indian potato curry, that goes very well with sambar rice or rasam rice or curd rice.  This is chettinad style of potato fry and I got this recipe from my cookbook. This potato roast is very simple to make side dish, all you need to do is to

boil the potatoes and roast them with spices. In this potato fry recipe, I used whole garam masala spices which adds a zing to this dish.  I tried this  dish 2 days back, it turned out so good and I had it with dal rice (Arisim Paruppu sadham).

You can serve this south Indian style potato roast as a sidedish for sambar or rasam or curd rice.

Also check my other potato recipes

- Potato Fry / Urulaikizhangu Varuval
- Baby Potato Roast
- Potato cauliflower curry
- Potato soup
- Aloo Methi
- Potato with bell pepper
- Potato Salad
- Aloo mutter
- Potato beans poriyal
- Potato masiyal

# How to make Urulai (Potato) Roast – Chettinad Style

# Ingredients for Urulai Chettinadu Recipe / Potato Roast

**Preparation Time : 10 mins  Cooking Time : 20 mins  Serves: 3**

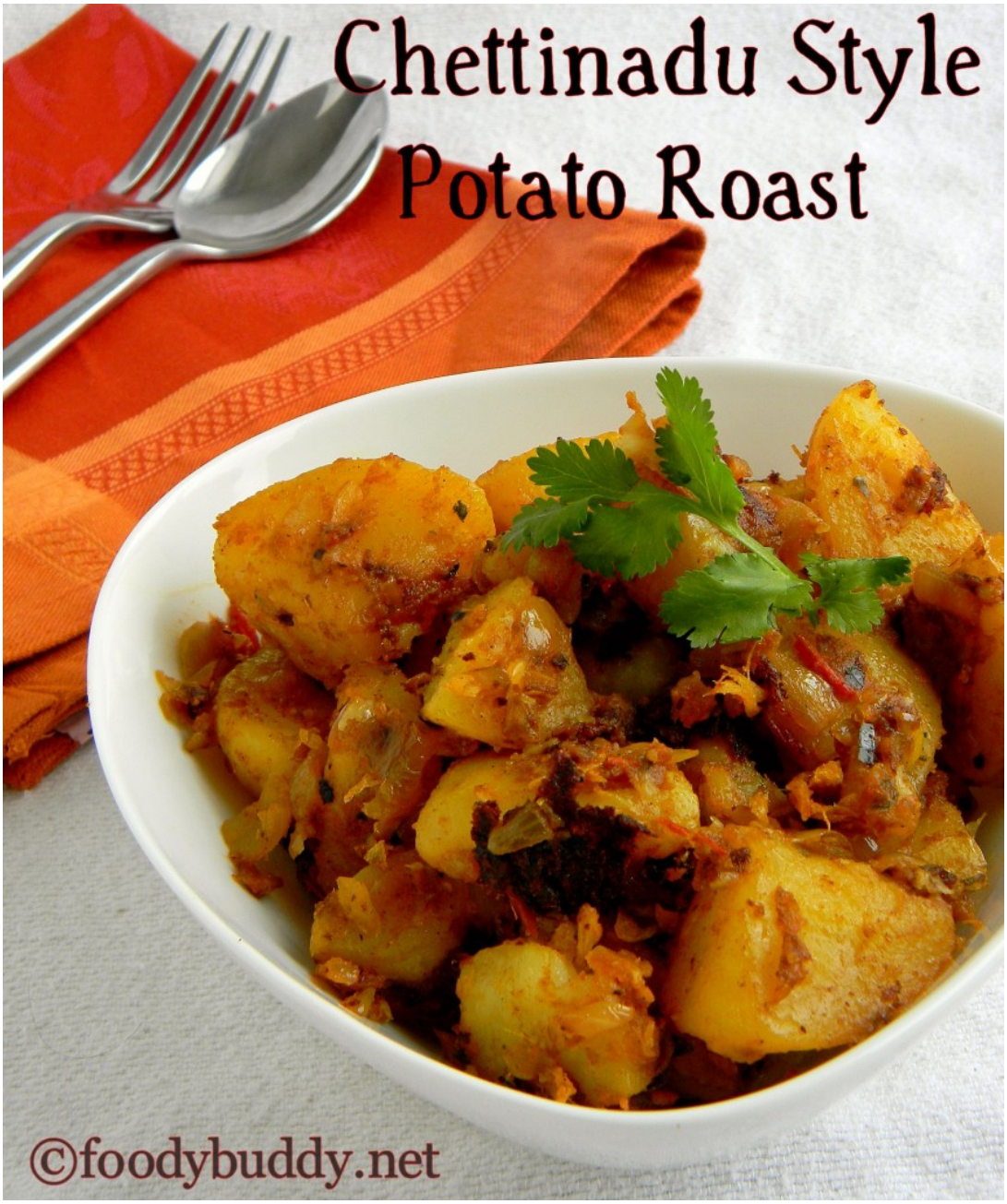
- 2.5 Big Yellow Potatoes
- 1/4 Cup of Red Onion, Chopped
- 1 Medium Size Tomato, Chopped
- 1/2 Tsp of Ginger Garlic Paste
- 2 Tsp of Coriander Powder
- 1 Tsp of Red Chilly Powder
- 1/4 Tsp of Sambar Powder
- Spices (1 Clove, 1 Stick of cinnamon, 1 Bay leaves and 1/2 Tsp of Kalpesi (an edible stone fungus)
- 1 Sprig of Curry Leaves
- 1/2 Tsp of Whole Peppercorns, Crushed
- Salt to taste

# Method for Urulai Chettinadu Recipe / Potato Roast

- In a pressure cooker, boil potatoes with salt and turmeric powder. Peel the skin of potatoes and dice it.
- Heat oil, add all the spices and chopped onions, saute onions till brown.
- Add ginger garlic paste, saute until raw smell vanishes.
- Add coriander powder, chilly powder and sambar powder, fry well for a min.
- Add chopped tomato, curry leaves and fry well for 2 mins.
- Add diced potatoes, fry well with masala and cook it for 15 mins in medium low flame.
- Finish with crushed black peppercorns.
- Serve it with steamed rice or parathas.

# Tips

- You can use small potatoes instead of big potatoes.
- Adjust the amount of red chilly powder according to your taste.




Tags : potato roast, potato roast recipe, urulai chettinadu, urulai chettinadu recipe, potato roast south indian style, potato fry chettinadu style, potato curry recipe, potato curry for rice, potato curry for chapathi, easy potato recipe, how to make potato roast chettinadu style, prepare urulai chettinadu recipe, potato fry recipe