

# Gujarati Potato Pancakes

## Ingredients

- 4 medium potatoes
- **1 tsp [chaat masala](#)**
- **1 tsp [amchur powder](#)**
- 1 tsp pureed garlic
- 1 tsp pureed ginger
- 1 tsp chopped cilantro
- salt to taste
- 2 tsp oil + more for frying

## Directions

Peel and shred potatoes. Mix in chat masala, anchur powder, garlic, ginger, cilantro and salt to taste. Mix in 1 or 2 teaspoons of oil, if using.

Pour a thin layer of oil in a frying pan and heat over medium heat. Spoon in about 1/2 cup of the potato mix, flattening with the back of the spoon. Fry until golden brown, turn and repeat. Repeat with the rest of the potatoes.