Aloo ko achar (Potato pickled salad)

Ingredients

6 large potatoes 1/4 cup
sesame seeds (til)
2-3 green chillies (to taste)
1/4 tablespoon turmeric
3-4 tablespoon lemon juice
1-2 tablespoon mustard oil
1 tablespoon chili powder
coriander (cilantro) leaves (to taste)
salt according to taste

Preparation

1 Boil and peel potatoes. Chop them into cubes (1 inch).
2 Heat the sesame seed (til) in a pan till crisp. Remove from heat and let it cool. Grind into a fine powder.
3 Mix the powder, chili, salt, turmeric, lemon juice and mustard oil to potatoes. Mix well. Then add green chilies.
4 Garnish with coriander leaves and Serve.