

# Saag Aloo Potatoes



DIETARY:  
Vegetarian

## MAKING THIS RECIPE

### Ingredients

400g potatoes, peeled and chopped into cubes  
1 x white onion, sliced  
2 garlic cloves, diced  
1 x thumb piece of ginger  
2 tsp [Dopiazi blend](#)  
1 x red chilli  
1 x tbs [Nigella Seeds](#) (garnish)  
Bunch of fresh coriander, chopped (garnish)

### Method

#### Step 1

Add the potatoes to a pot of water and bring to the boil for around 10-15 minutes

#### Step 2

While the potatoes cook, heat a separate pan and add a tbs of olive oil to fry the onions, garlic and ginger for around 2 minutes

#### Step 3

Add the Dopiazi spice blend and mix

#### Step 4

Add the spinach along with 50ml water and allow to wilt, at this point check the potatoes with a fork and drain if ready

#### Step 5

Add the potatoes and the red chilli, give a good mix to coat everything evenly, add salt and pepper to season

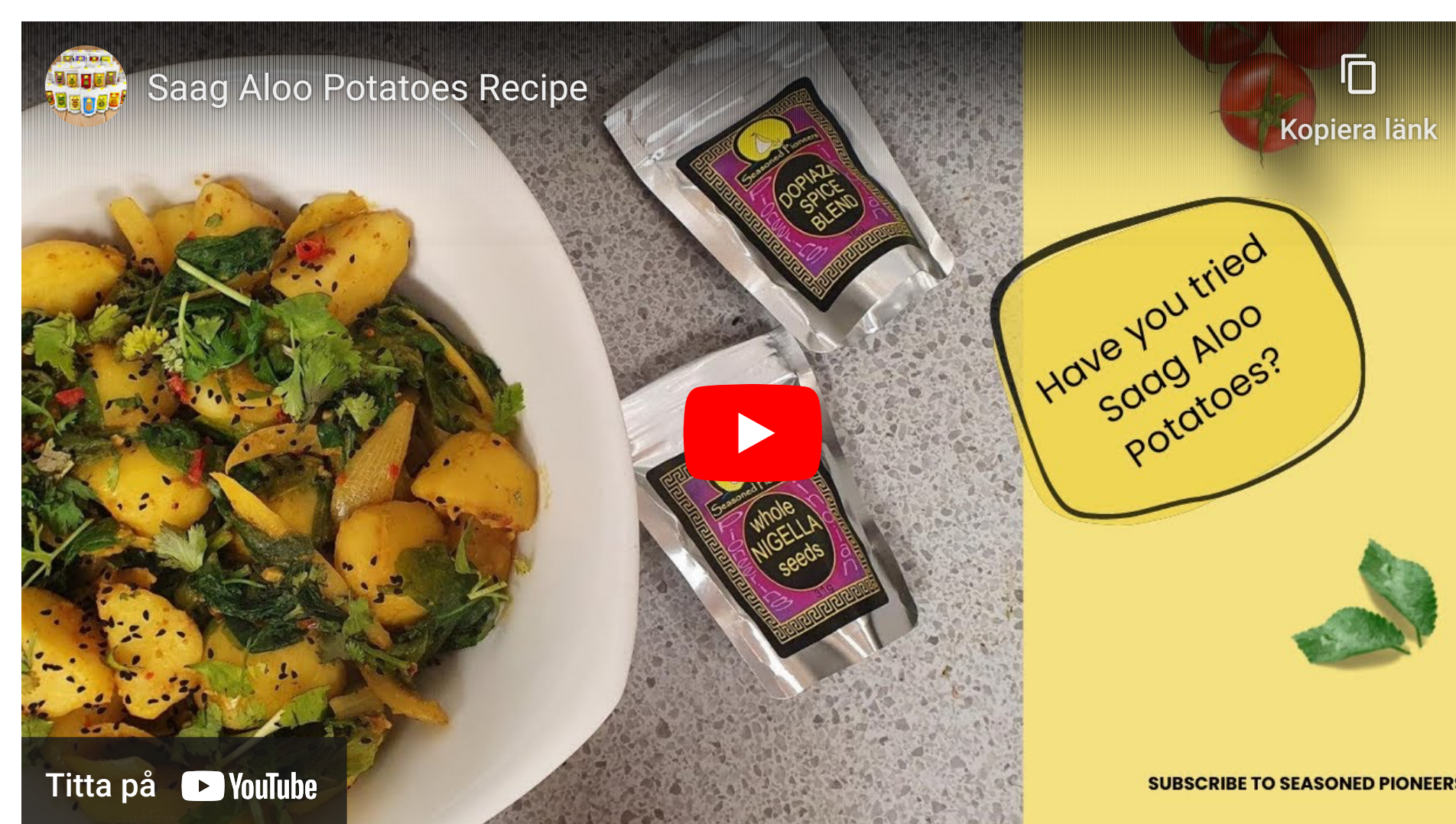
#### Step 6

Serve in a large bowl and garnish with coriander and the Nigella seeds

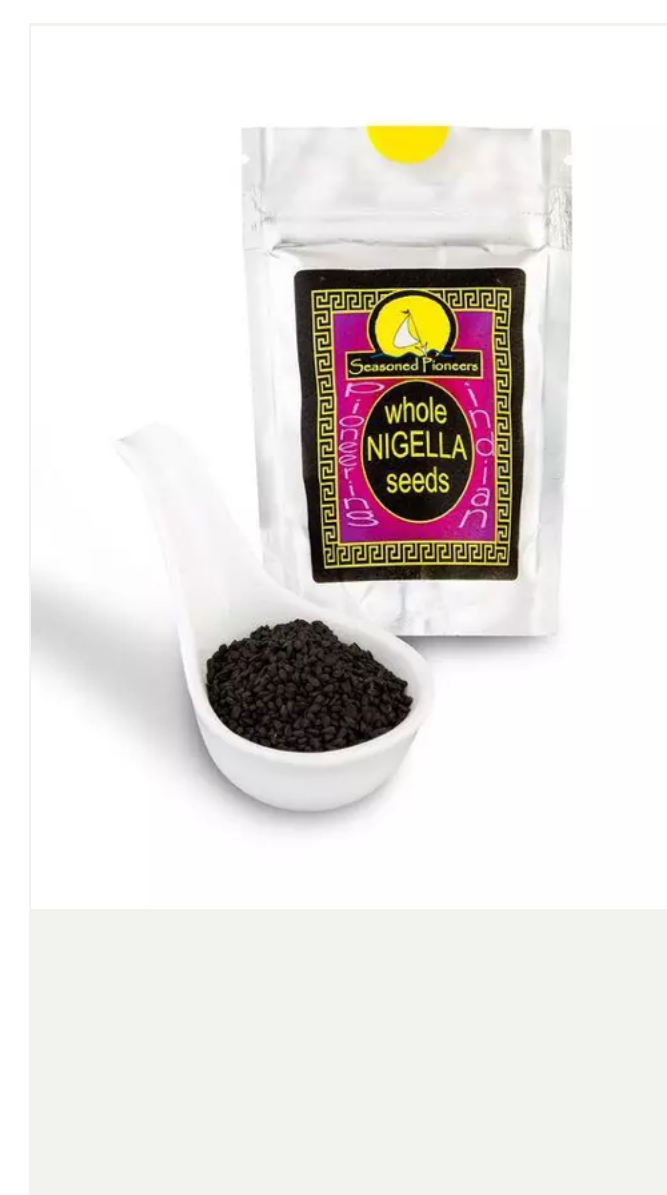
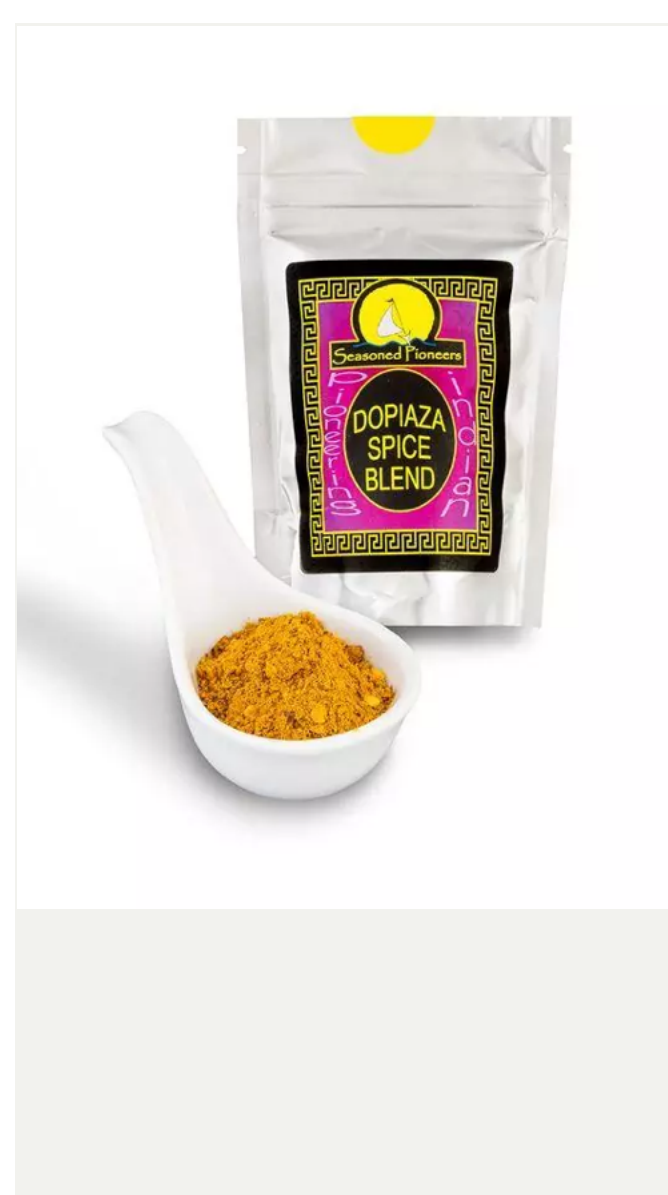
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