



Potato Curry

Potatoes cooked with tomatoes and traditional Indian spices

Serves : 4

Ingredients

2 lbs potatoes, waxy are best
1 onion, finely chopped
1 can chopped tomatoes
1 tbsp vegetable oil
fresh coriander leaves for garnish
salt seasoning

Herbs & Spices

1 tsp Ginger Ground
1 tsp Garlic Powder
1 or to taste Chillies Whole
1 tsp Coriander Ground
1 tsp Cumin Ground
1 tsp Turmeric

Cooking Instructions

Bring a large pot of water to the boil and cook potatoes until nearly done (you don't want them to be falling apart). Drain and set aside.

Heat the oil in a large pan and fry the onion over a medium heat until soft. Add the spices and fry for a further 2 minutes, stirring to prevent burning. Add the tomatoes and cook for 10 minutes to reduce the liquid. Add the potatoes to the tomato mixture, stir to coat and cook for a further 5 minutes, or until potatoes are completely cooked through.

Check seasoning and serve garnished with fresh coriander leaves.