Indian Potato Curry

(By: Suruchi Kamat – Mrs. Lee)

Ingredients:

8 small potatoes

1 small onion

4 cloves of minced garlic

1 small piece of minced ginger

Vegetable oil

A pinch of:

mustard seeds

cumin seeds

turmeric

red chili powder

salt

Method:

1. Boil potatoes until fork tender.
2. Heat oil in a pan. Add a few mustard and cumin seeds, minced onion, garlic and ginger.
3. Saute until light brown. Add turmeric, red chili powder and salt and stir until combined.
4. Cut cooked potato into small pieces.
5. Add potatoes to onion mixture and stir until well incorporated.
6. Enjoy the curry with some flatbread and masala milk.

