Potato Curry

by Anand Lila devi dasi



Ingredients	Medium Potatoes	4
	Ghee/Oil	2 Tbsp
	Mustard seeds	1 Tsp
	Cumin seeds	1 Tsp
	Asafetida	1/4 Tsp
	Minced Ginger	3 Tbsp
	Green Chillies	2

Tumeric powder	1/4 Tsp
Tomatoes pureed	4
Garam Masala	1 Tsp
Chana Masala	1 tsp
Coriander powder	1 Tsp
Amchur powder	1/2 Tsp
Salt	1 Tsp
Water	2 C
Coriander leaves	2 Tbsp
(Chopped fresh)	·

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- Preparation 1. Peel and chop the potatoes in 1 inch cubes.
 - 2. Heat ghee/oil in a saucepan; add the mustard seeds and when they splutter, add cumin seeds, sauté till they darken a few shades. Sprinkle asafetida, stir fry ginger and green chillies. Add the turmeric, quickly pour the tomato puree. Add all the remaining spices and salt. Fry till the ghee/oil oozes out from the tomato spice mixture.
 - 3. Add the potatoes and water. Bring the mixture to a boil, stir briefly, then reduce heat to a simmer & cook covered partially till potatoes are soft.
 - 4. Sprinkle with coriander leaves and serve hot with chapatti or paratha.

Serves

Four-Five

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