

Vegetarian Indian Aloo Matar (Potato and Pea Curry)

Ingredients:

1. 2 medium potatoes
2. 1 cup peas
3. 2 tomatoes
4. Bread
5. Oil
6. Cumin seeds
7. Turmeric
8. Red chili powder
9. Coriander powder
10. Garam masala
11. Salt
12. Water
13. Cilantro (Optional, for garnish)
14. Rice (Additional, for serving)

Dietary Restrictions:

- Allergic to nuts

Instructions:

1. Peel and dice the potatoes into small cubes.
2. Chop the tomatoes.
3. Heat oil in a pan over medium heat and add cumin seeds.
4. Once the cumin seeds start to splutter, add the diced potatoes. Cook for about 5 minutes until they start to soften.
5. Add the chopped tomatoes, turmeric, red chili powder, coriander powder, and salt to the pan. Mix well.
6. Pour in some water to cover the potatoes and tomatoes, then cover and cook until the potatoes are almost done.
7. Add the peas to the pan and cook for another 5-7 minutes until the peas are tender.
8. Sprinkle garam masala over the curry and mix well.
9. Toast or warm the bread.
10. Garnish the Aloo Matar with fresh cilantro.
11. Serve the Aloo Matar curry with rice and bread.

Enjoy your delicious and flavorful Vegetarian Indian Aloo Matar!