

# Potato Curry



🕒 15 min

🕒 25 min

🍽️ 4 Servings

## INGREDIENTS

- ☐ Potatoes (400 g)
- ☐ Garlic (1 clove)
- ☐ Ginger Root (1 cm)
- ☐ Onion (1)
- ☐ Sunflower Oil (3 tbsp)
- ☐ Cumin Seeds (1 tsp)
- ☐ Cardamom Pod (1)
- ☐ Chilli Powder (1/2 tsp)
- ☐ Brown Mustard Seeds (2 tbsp)
- ☐ Garam Masala (1 tsp)

## PREPARATION

Clean the potatoes, cut the onion into slices. Peel and crush the garlic and ginger root.

## COOKING

- ① Boil the potatoes in salted water for about 15 minutes until they are just done. Drain and cut in half.
- ② Put the oil into a frying pan over moderate heat. Fry the cumin, cardamom, chilli powder and mustard seeds for about 1 minute.

③ Add the garlic, ginger and onion and fry for about 3 minutes until the onion is golden. Keep stirring.

④ Add the potatoes and garam masala, fry for about 5 minutes, stirring.

⑤ Can be served with rice.

