

Bombay Potatoes

Ref:

Serves 4

Cuisine: Indian

Preparation Time: 15 Minutes

Cooking Time: 35 Minutes

Ingredients:

10	Potatoes, medium sized. Peeled and halved.
1 tsp	Salt
1 tsp	Turmeric
2-4 tbsp	Rapeseed oil
1	Onion, large. Peeled and diced
2 tsp	Black mustard seeds
2 tsp	Medium curry paste

Method:

1. Put the potatoes into a pan of well-salted water and bring to the boil.
2. Place a separate pan over a high heat, add the oil until its hot then add the onion and fry for 2-3 minutes until softened but not coloured.
3. Add the turmeric, curry paste and mustard seeds and mix well. Fry until the aromas are released.
4. Drain the potatoes and add to the onion and mix well so that the potatoes are completely coated.
5. Cook until the potatoes started to singe and are cooked through.

To Serve:

Chef's Notes: