

Potato curry



Ingredients:

1 tablespoon oil
Half teaspoon mustard seeds
1 red chilli cut lengthways, seeds removed
A few curry leaves, chopped
1 chopped onion
Quarter teaspoon each of ground coriander, garam masala, turmeric.
Large pinch of chilli powder
1 tomato quartered
200g potatoes
50ml coconut milk

Method:

Heat the oil and add mustard seeds, chilli and curry leaves.
As the mustard seeds begin to pop add onions and stir fry until lightly browned.

Stir in the spices, tomato and cook for a further minute.

Peel the potatoes and cut into cubes.
Add to the pan and cook gently for 5 minutes stirring occasionally.

Pour in coconut milk and 50ml water.
Cook for 15 - 20 minutes until potatoes are tender.