

Suke Aloo – Indian Dried Potato Curry

<p>Equipment: Chopping board Knife Measuring cups and spoons Frypan Wooden</p>	<p>Ingredients: 6-7 medium potatoes 3 tbsp. vegetable oil 6 curry leaves 1 teaspoon black mustard seeds 2 dried red chillies, crumbled 1 teaspoon ground turmeric 1 teaspoon salt Chopped fresh coriander leaves, for garnish</p>
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What to do:

1. Boil the potatoes (skin on) until just under cooked then dice and set aside to cool.
2. Heat the oil in a heavy based pan over medium heat. Add the curry leaves, mustard seeds, chillies and turmeric, and stir fry for a few moments.
3. Add the potatoes and salt to the pan and cook for a few minutes until potatoes are heated through. Garnish with chopped coriander and serve at once.