

## Suke Aloo

<b>Equipment:</b> Chopping board Knife Measuring cups and spoons Frypan Wooden	<b>Ingredients:</b> 12 medium potatoes 4 tbsp vegetable oil 12 curry leaves 3 teaspoon black mustard seeds 2 dried red chillies, crumbled 2 teaspoons ground turmeric 2 teaspoons salt Chopped fresh coriander leaves, for garnish
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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.