

Suke Aloo – Indian Dried Potato Curry

Equipment: Chopping board Knife Measuring cups and spoons Frypan Wooden	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
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What to do:

1. Boil the potatoes 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.