

Indian Style Potatoes

<p>Equipment: Measuring cups and spoons Sharp knives Chopping boards Baking tray/s Tea towel Large bowl Medium sized bowl Woden spoons</p>	<p>Ingredients: 12 large Red Royale potatoes, cut into 3cm pieces 2 red onions, cut into wedges 2 tbs finely grated ginger 2 garlic cloves, crushed 1 long green chilli, seeded, finely chopped (optional) 2 teaspoons garam masala 2 teaspoons ground turmeric 2 tablespoons ground cumin 2 teaspoons ground coriander 1 teaspoon ground cardamom 2 sprigs curry leaves 4 tablespoons olive oil 2 cups frozen peas 120g Perino tomatoes, finely chopped <u>Raita</u> 2 Lebanese cucumber, coarsely grated 1 and 1/2 cups Greek-style yoghurt 1/2 cup finely chopped mint</p>
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What to do:

1. Preheat an oven to 200°C. Place the potato, onion, ginger, garlic, chilli, garam masala, turmeric, cumin, coriander, cardamom, curry leaves and oil in a bowl. Season with salt and pepper. Toss to combine.
2. Arrange in a single layer on the baking tray/s. Roast, turning occasionally, for 35 mins or until potato is golden brown and tender. Sprinkle with peas. Roast for 2 mins or until peas are just heated through.
3. While the potatoes are cooking the raita should be made. Grate the cucumber then place in a tea towel. Twist the tea towel with cucumber in it until all the juice is removed. Make sure you are doing this over a sink. It can get messy. Combine the squeezed cucumber in a bowl with yoghurt and mint. Season with a small amount of salt and pepper.
4. Place the cooked potatoes in a serving bowl and sprinkle with diced tomatoes. Serve the raita in a side bowl/s, and students will add this themselves. Enjoy!