

Bombay Potaties were a pretty good side to go with the CHicken Karahi last night.

Ingredients:-

2 larger Potatoes, peeled and cut into cubes
1 Small Onion, peeled and chopped
1 Red Chilli, deseeded and chopped
1 Tsp of Black Mustard Seeds
1 Tsp of Cumin Seeds
1 Tsp of Turmeric
Salt & Pepper
Coriander Leaves to garnish
Oil to fry

Method:-

(1) Boil the Potatoes for about 10 minutes, or until they are just tender.
(2) Drain well and set aside.
(3) Heat Oil in a frying pan and, the Mustard Seeds and Cumin Seeds.
(4) Fry until fragrant.
(5) Add the Onion and Chilli.
(6) Fry and stir until the Onion is golden brown.
(7) Add the Turmeric & Potatoes and cook for about 10 minutes, stirring occasionally.
(8) Season with Salt and Pepper.

(9) Garnish with Coriander Leaves.

These make a great side dish, as an alternative to Saag Aloo.