

Bombay potatoes



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For 4-5 servings:

- 1.5 kg (3 lb 3 oz) potatoes, peeled and cubed
- 2 onions , finely chopped
- 3-4 tomatoes, finely chopped / 1 tin diced tomatoes (400 g)
- 5-6 cloves garlic, finely chopped
- 2 cm fresh ginger, grated (1 teaspoon ginger powder)
- 1 teaspoon mustard seeds
- 2 tsp coriander powder
- 1/2 teaspoon turmeric
- 1 teaspoon garam masala
- 1/2 teaspoon chili powder, to taste
- 1 tablespoon oil
- salt and pepper, to taste

Half cook the potatoes. Drain and set aside.

Heat the oil in a pan and add the mustard seeds. Fry for 2-3 minutes until they begin to pop. Add the onions, stir fry for few minutes then add the potatoes, garlic, coriander, ginger, chili and the tomatoes (canned tomatoes). Cover and simmer on medium heat, stirring occasionally, until the sauce has reduced and the potatoes are done. Add the turmeric and the garam masala, continue cooking for another 2-3 minutes. Add salt and pepper to taste.