

Potatoes masala



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For 3-4 servings:

$\frac{1}{2}$ kg potatoes, cubed
 $\frac{1}{2}$ kg frozen peas
2 peppers, chopped
4 onions, chopped
4 tomatoes, chopped
2 cm ginger, grated (1 tsp ginger powder)
2 teaspoons turmeric
2 teaspoon mustard seeds
1 teaspoon garam masala
fresh chilli / chilli powder, to taste
1 tablespoon tomato pasta
2 tablespoons oil
salt

Cook the potatoes in water with 1 teaspoon of turmeric. Drain the water.

Heat the oil in a pan and add the mustard seeds. As they begin to pop add the onion and the green peppers. Stir fry for a few minutes (2-3) then add the remaining ingredients and the rest of the turmeric. Cook for another few minutes, stirring occasionally, if necessary add a little bit of water.

Add the potatoes, the peas and salt to taste and cook for

another 2 minutes.

Serve with basmati rice/[biryani](#) and/or [naan bread](#).