



Bombay Potatoes 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.