

Yummy masala potatoes

4 medium potatoes boil & dice
1 large onion finely sliced
5-6 tablespoons oil
3 big cloves of garlic, chopped finely
1 inch grated ginger, chopped finely
2 large/3 medium tomatoes, chopped finely
1/3 teaspoon turmeric
½ teaspoon red chilli powder
1/3 tsp garam masala



Saute the onions till they are golden brown along with garlic. Then add turmeric and red chilli powder. Stir for 30 seconds and add the chopped tomatoes & grated ginger. Fry till the tomatoes become soft (4 min approx.). Add potatoes and salt to taste.

Mix it well with & cover with a lid. Let it cook for 15 minutes. Sprinkle the garam masala and let it cook for another 2 minutes.

Enjoy.

Optional:

You can add water along with the potatoes to have this as a gravy dish.

Approx 1 to 1½ glass of water.

If the gravy is too thin then mash the potatoes slightly in the water to thicken the gravy.

This way the dish can be enjoyed with boiled rice.

Turmeric – gurkmeja

Grated – riven

Inch – ca 2,5 cm

Dice - tärning

