

Bombay Style Potatoes

It's amazing what you can do with a tin of potatoes and a few spices.

Such a simple, easy and very cheap little recipe. I could easily eat this for breakfast with a couple of eggs or have it for lunch or dinner.



Serves: 2

Prep Time: 5 minutes

Rest/Marinate Time: 0

Cooking Time: 15 minutes

Ingredients

- 600 g of tinned peeled new potatoes.
- 1 large thumb piece of ginger.
- 3 garlic cloves, roughly chopped.
- 1 red chilli, roughly chopped.
- 1 onion, roughly chopped.
- 2 tbsps of tomato purée.
- 3 cardamom pods, lightly crushed.
- 1 tbsp of garam masala.
- 1 tsp of turmeric.
- 1 tsp of chilli powder.
- 150 ml of water.

Method

- Drain the potatoes and get them into a hot nonstick frying pan with a drizzle of oil. Cook over a high heat so they take on some colour and start to go crispy, around 5 minutes. Once done, place in a bowl and leave to one side.
- Place the onions, ginger, garlic and chilli into a food processor. Season with salt and pepper and whizz to a paste. Add to the pan you cooked the potatoes in, and cook over a medium heat for a couple of minutes.
- Next, add the spices along with the tomato purée, mix and allow to cook for another couple of minutes. Pour in the water and mix to create a sauce. Leave to simmer for a few minutes so that the sauce thickens, if you feel it's too thick add more water.
- Finally, return the potatoes and simmer for a couple of minutes so that the potatoes warm up again. To finish off I like to sprinkle a few poppy seeds on top, add some sliced chillis, fresh coriander and fresh mint and serve with some flatbreads.