

Spicy Balti Potatoes Recipe

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Ingredients:

6 Medium sized potatoes, cut into 5mm slices
3 pieces Curry leaves
3 cloves Garlic, thinly sliced
2 pieces Medium-sized onions, sliced
1 piece Fresh red chili, seeded and sliced
1 piece Fresh green chili, seeded and sliced
3 tbsp Vegetable oil
1 tbsp Coriander, chopped
1 tsp Dried red chili, crushed
1/2 tsp White cumin seeds
1/2 tsp Mixed onion, mustard and fenugreek seeds
1/2 tsp Fennel seeds
1/2 tsp Fresh root ginger, shredded

Directions:

Heat oil in a wok until very hot.

Lower heat and add the cumin seeds, garlic, ginger, fennel seeds, fenugreek seeds, mustard, onion, dried red chillies and curry leaves.

Stir-fry for approx. 1 minute.

Add the onion slices and fry for a further 5 minutes or until the onions are golden brown.

Add the potatoes, coriander and fresh red and green chillies to the wok and mix well.

Cover tightly with a lid and cook over very low heat for approx. 5 - 7 minutes or until the potatoes are tender.

Remove the lid and transfer to a serving plate.