

Potato Curry

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A traditional Indian dish that is a hearty and easy dinnertime entree. The versatility of this curry dish means you can add whatever vegetables you have hand, such as spinach or onions, and have it on the table in just minutes. If you are in the mood for a spicy and alternative potato dish bursting with flavor, you will love this curry.

Ingredients:

3 Tbsp ghee
1 tsp cumin
1 tsp turmeric
1 tsp ground coriander
1 tsp salt
½ tsp mustard powder
½ tsp cayenne pepper
5-6 large russet potatoes
2 c. water
1 c. yogurt
2/3 c. frozen peas

Directions:

1. Wash and peel potatoes. Cut into bite-sized pieces and set aside.
2. Heat a large skillet over medium heat. Heat ghee and mix in cumin, turmeric, coriander, salt, mustard and cayenne. Add potatoes and stir evenly to coat with ghee and spices.
3. Pour water into skillet. Reduce heat to low and simmer 30 minutes or until potatoes are tender and easily pierced with a fork.
4. Add yogurt and peas into saucepan and stir to combine. Cook 5 minutes more or until heated through.

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