

Hard-Boiled Eggs and Potatoes Recipe

Ingredients: Serves 6

6 hard-boiled eggs
½ teaspoon chili powder
½ teaspoon ground turmeric
5 tablespoons sunflower or light olive oil
450g potatoes, cut into 2.5cm cubes
6 green cardamom pods, bruised
4 cloves
1 large onion, finely chopped
1 teaspoon ginger puree or 1cm piece root ginger, finely grated
1-2 green chilies, finely chopped (seeded if liked)
1 teaspoon ground coriander
½ teaspoon ground cumin
½ teaspoon ground turmeric
1 teaspoon chili powder
200g chopped canned tomatoes with the juice
1 teaspoon salt
1-2 tablespoons chopped fresh coriander leaves

Method:

Shell the eggs and make 3-4 slits lengthwise on each egg leaving a little gap on either end. Combine the chili powder and ground turmeric. In a heavy-based saucepan, preferably non-stick, heat half the oil over a low-medium heat and add half the chili-turmeric mix. Quickly add the eggs and turn them around in the pan until they are covered with a light crust of spices. Remove the eggs with a slotted spoon. Add the potatoes to the oil left in the pan and increase the heat to medium-high. Sprinkle over the remaining chili-turmeric mix and sauté the potatoes until they are brown and have formed a crust. Remove with a slotted spoon. Reduce the heat slightly and add the remaining oil to the pan. Add the cardamom and cloves and let them sizzle for 25-30 seconds then add the onion, ginger and green chilies. Cook until the onion is light brown and add the coriander, cumin, turmeric and chili powder. Cook for about a minute and add the tomatoes and their juice. Continue to cook, stirring frequently, until the tomatoes are reduced to a thick paste and the oil begins to rise to the surface (7-8 minutes); reduce the heat to low towards the last 2-3 minutes. Add the potatoes, salt and 225ml warm water. Bring it to the oil, reduce the heat to low and cover the pan tightly. Cook until the potatoes are tender, stirring occasionally.