

Potato Masala Recipe (Potato Curry)

Ingredients:

5 potatoes, halved
5 tablespoons oil
1 teaspoon mustard seeds
1 dessertspoon urad dhall (black split peas)
1 stalk curry leaves
2 onions, peeled and minced
2 green chilies, deseed and minced
1 tomato, minced
5 cashew nuts, chopped
340 ml water
½ teaspoon salt
½ teaspoon turmeric powder

Method:

Place potatoes with jackets in a pot of water and boil for 25 to 30 minutes or till fork tender. Drain and peel potatoes. Mash coarsely with a fork. Heat oil in a wok. Add mustard seeds, urad dhall and curry leaves. Fry until mustard seeds splutter. Then add onions, chilies, tomatoes and fry until soft. Now add cashew nuts and mashed potatoes. Stir for 3 minutes, then pour in water. Add salt and turmeric powder. Mix well. Simmer until gravy thickens. Taste and adjust salt if necessary. Serve Potato Masala or Potato Curry hot with puris. If you wish, more vegetables like carrots, peas and corn kernels may be added.

Note: If you wish to use it as a filling, add less water and cook until the masala is fairly dry and thick.

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