

Aloo Jeera

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Aloo jeera is a tasty Indian-style potato dish. Serve this alongside curries.

Ingredients:

1kg new potatoes
2 tbsp. olive oil
2 tbsp. cumin seed
1 dessert spoon ground turmeric
1 dessert spoon curry powder
Salt and pepper
Handful chopped fresh coriander

Directions:

1. Place the potatoes into a pan of cold water and bring to the boil. Cook for 15 minutes or until tender, then remove the potatoes, drain them and set them to one side. Once cool enough to handle, quarter the potatoes and set them to one side under cling wrap to keep warm.
2. Heat the oil in a frying pan and toast the cumin seed, turmeric and curry powder for a minute or so.
3. Add the potatoes back into the dish and season well, and then cook for a further minute or so.
4. Toss the potatoes with the coriander to serve.

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