



POTATO MASALA



PREP: 40MINS



20 MINUTES



SERVES 4

INGREDIENTS

- 2 Medium Potatoes
- 1 Medium Onions jlienne
- ½ tsp Mustard seeds
- 1 tbsp Urad dal
- 1 tbsp Channa dal
- 12 Cashews
- 12 Raisins
- 8 Curry Leaves
- 2 Tbsp Oil
- 2 Dired Red chillies
- ½ tsp Turmeric powder
- ½ tsp Chilli powder
- 1 tsp Cumin powder
- 1 tbsp Sambar powder
- Salt to taste

PREPARATION

Wash and boil 2 medium potatoes. Boil until soft, peel and chop the potatoes when cool enough to handle. Keep aside.

INSTRUCTIONS

Heat the pan with oil, add mustard seeds once it splutters add urad and chana dal, dried chillies, curry leaf and cook till lentils golden. Now add the onion and salt cook till onions nicely fried, now add all the powders mix well and finally add the boiled chopped potatoes mix well.

TIP

This curry makes fast as the hero ingredient potatoe is already cooked so all you are doing is coating with spices. Always make this curry few minutes before serving as the lentils will remain cruncy and tasty.

This is a dry side curry, you can use the same style to make other curries like carrot and peas, potato and capsicum, sweet potato etc

