



SAAG ALOO



PREP: 30MINS



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SERVES 4

INGREDIENTS

- 3 Bundles of spinach
- 3 Medium Diced & boiled potatoes
- 2 Medium Onions
- ½ Can Chopped tomatoes
- 1Tbsp Ginger/garlic paste
- 1tsp Turmeric powder
- 1tsp Chilli powder
- 1.5 tsp Banu's garam masala
- 10 Cashew nuts
- 1-2 Green chillies
- 50g Oil/butter
- 3-4 Red dried chillies
- 1tsp Cumin seeds
- Fresh ginger grated
- Salt to taste

PREPARATION

Wash, peel and cut potatoes, microwave for about 3-4 minutes, dry and deep fry till golden and keep aside. Blanch the spinach in hot water, drain, let it cool and blend spinach with cashew nuts, green chillies (optional) to a fine consistency.

INSTRUCTIONS

In a pan heat butter/oil, add onions and ½ tsp of salt and cook till slightly brown, add ginger/garlic paste and roast well, once it is cooked to a point of being dry and sticking to pan, add chopped tomatoes. Cook for few minutes then add salt, turmeric powder, chilli powder and garam masala, cook for few minutes then add pureed spinach, mix and cook till you get a boil, switch off the flame and add fried potatoes.

TEMPERING

Heat a pan with butter / oil, add Cumin seeds, roast till it splutters, add dried red chillies, pour the tempering on the curry, mix well, taste if needed adjust salt.

TIP

Blend spinach only when it is totally cooled down or else your spinach will become brown/black. Never cover and cook the spinach as it will not retain its green colour. Adding fresh ginger aids digestion.

