

Twice-cooked potato vegetable

Potatoes – 6, medium sized, a waxy variety

Red onion – 1, medium, slivered

Tomato – 1, cut into a 1/2" dice

Green chillies (Thai or Serrano) – 2 to 3, chopped fine (4-5 if the chillies are milder)

Curry leaves – 5 to 6

Mustard seeds – 1 tsp

Turmeric – 1/2 tsp

Asafoetida – a pinch

Fenugreek – 1/2 tsp (optional)

Coriander – small handful of leaves, chopped fine

Salt to taste

- Boil potatoes. Peel upon cooling and chop into 1/2" to 3/4" cubes.
- Heat oil in a non-stick pan. Temper with mustard seeds. When the seeds start to splutter, add curry leaves, asafoetida, turmeric and green chillies. Add fenugreek, if using.
- Add onions and sauté until they are golden.
- Add tomatoes and fry for a couple of minutes. Add the potato pieces. Season with salt and toss gently to mix well. Cover and let cook for five to ten minutes.
- Garnish with coriander leaves.

Serve with chapati or other similar flatbread.