



4 Potatoes, peeled and cubed
1 Tbsp of Margarine
1 Tsp of Cumin Seeds
1 Small Onion, finely diced
½ Tsp of Turmeric
½ Tsp of Chilli Powder
A thumbnail piece of Ginger, grated
Salt & Pepper
A handful of Coriander leaves, chopped
A dish of Milk

Method:-

- (1) Boil the Potatoes in Salted water and the mash.
- (2) In a frying Pan add the Margarine, Cumin Seeds and stir until fragrant.
- (3) Add the Onion, Ginger, Chilli Powder and Turmeric and cook until the Onion has softened.
- (4) Add the mashed Potatoes and stir in.
- (5) Add a dash of Milk and stir through.
- (6) Add the Coriander, Salt and Pepper and stir in.

A really tasty side with great colour for an Indian dish.