



**Bombay Potatoes were a pretty good side to go with the CHicken Karahi last night.**

**Ingredients:-**

- 2 larger Potatoes, peeled and cut into cubes
- 1 Small Onion, peeled and chopped
- 1 Red Chilli, deseeded and chopped
- 1 Tsp of Black Mustard Seeds
- 1 Tsp of Cumin Seeds
- 1 Tsp of Turmeric
- Salt & Pepper
- Coriander Leaves to garnish
- Oil to fry

**Method:-**

- (1) Boil the Potatoes for about 10 minutes, or until they are just tender.
- (2) Drain well and set aside.
- (3) Heat Oil in a frying pan and, the Mustard Seeds and Cumin Seeds.
- (4) Fry until fragrant.
- (5) Add the Onion and Chilli.
- (6) Fry and stir until the Onion is golden brown.
- (7) Add the Turmeric & Potatoes and cook for about 10 minutes, stirring occasionally.
- (8) Season with Salt and Pepper.

(9) Garnish with Coriander Leaves.

**These make a great side dish, as an alternative to Saag Aloo.**