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# BATETA NU SAK (DRY POTATO CURRY) RECIPE

SERVES: 2

Total Time: 30mins

## INGREDIENTS

- 3 tbsp oil
- 1 tsp mustard seeds
- 1 whole green chilli sliced finely  
(add more of less if you require)
- 1 large clove of garlic grated finely
- 1/4 inch of ginger grated finely
- 1/2 tsp cumin powder
- 1/2 tsp coriander powder
- 1/2 tsp turmeric
- 1 tsp salt or to taste
- 4 potatoes (maris piper are good for this) cut to mouth sized pieces
- Handful of fresh coriander chopped



## METHOD

1. Using a non-stick pan heat the oil and add the mustard seeds, this should sizzle slightly.
2. Add the diced potato and stir them gently to coat them in the oil.
3. Add in the green chilli, garlic, ginger, cumin, coriander, turmeric and salt and stir.
4. Reduce the heat and place a lid on the pan. Cook for about 15-20 minutes, remembering to stir occasionally to stop the potatoes sticking to the pan - although the crusty bits on the bottom are my favourite!
5. The potatoes should be soft and cooked through, you can then garnish with the coriander.
6. Serve with yoghurt and chappatis and enjoy!