

Bombay Potatoes



Ingredients

3-4 medium potatoes

1 clove garlic

1 large onion, diced

1 tsp turmeric

1 tsp madras curry powder

1/2 - 1 tsp cumin

1/2 tsp chilli powder

1/2 - 1 tsp garam masala

1 tbsp tomato purée

4-6 fresh tomatoes

250ml water

Fresh coriander

Cook the onions on a high heat for 2-3 mins in a little olive oil.

Add the spices, stir and cook for another couple of minutes.

Next, add in the potatoes - peeled and cut into even sized pieces.

Cover with water and cook on a medium heat until nearly soft.

Put in the tomato purée and the fresh tomatoes cut into quarters.

On a medium/high heat, cook until the sauce begins to thicken - stir occasionally.

Sprinkle in a handful of fresh coriander and stir.

Serve and garnish with more chopped coriander.