

South Indian potatoes with Mustard Seeds

Written by Bhavesh Zaveri

Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Tablespoon	Cooking Oil	
1	Teaspoon	Mustard Seed	
1	Teaspoon	Dhal, Chana	
1	Teaspoon	Dhal, Urid (white)	
1	Medium	Onion	
A	Few	Curry Leaves	
1 - 4	Nos	Chillies Green	minced
500	Grams	Potatoes	
	As Required	Salt	to taste
1/2	Teaspoon	Turmeric Powder	
A	Few	Coriander Leaves (Kothmeer)	

Method

Heat oil. Add mustard seed, dal, onions and curry leaves, chili and fry.

Fry for about 5 minutes on medium heat or/until onions are translucent

Add potatoes and salt and turmeric. Steam till potatoes are done. alternatively you can first boil the potatoes and then add to the seasoned spies. Finally garnish with green corriander leaves.

Contributed by Ms Y. Quadros