

Potato Masala

This spicy, savory Indian dish is easy to prepare and reheats on the stove-top incredibly well... you may want to make a double batch because it'll go fast!



Ingredients:

- 1 teaspoon black mustard seeds
- 10 curry leaves
- ¼ teaspoon ground turmeric
- ½ inch piece of ginger, grated
- 2 green chili peppers, finely chopped
- 1lb waxy potatoes cut into 1 inch cubes
- 1 tablespoon tamarind paste

Serves 4

Directions:

1. Heat and spray pan conservatively with oil spray, add the mustard seeds, cover. When the seeds pop, add curry leaves, turmeric, ginger, chili peppers, and onions. Cook, uncovered, until the onions are soft (approximately 5 minutes).
2. Add the potato cubes and 1 cup of water to the pan. Bring to a boil. Cover and cook until the potatoes are tender and almost breaking up. If there is any liquid left in the pan, simmer, uncovered, until it evaporates. If the potatoes aren't cooked and there is no liquid left, add a little more and continue to cook. Add tamarind and season with salt to taste.
3. This traditional South Indian dish is usually served with *dosas* as a breakfast dish, but it's good with tortillas, or on its own.