

# Potato, Cauliflower & Tomato Curry

## Batata, Phul Kobi Tomato Bhaji



- 2 medium sized potatoes cut in cubes
  - 1 1/2 cups cauliflower – cut into florets
  - 3 tomatoes chopped in large pieces
  - 1 tsp oil
  - ½ tsp mustard seeds
  - ½ tsp cumin seeds
  - 5-6 curry leaves
  - Pinch turmeric - optional
  - 1 tsp grated ginger
  - Fresh coriander leaves
  - Salt to taste
  - Fresh or dried coconut – shredded
1. Heat the oil then add the mustard seeds. When they pop add the remaining spices and cook for 30 seconds.
  2. Add the cauliflower, tomato and potato plus a little water, cover and simmer, stirring occasionally until cooked. There should be some liquid remaining. If you want a dry curry then fry for a few minutes until the water has evaporated.
  3. Add coconut, salt and coriander leaves.