

Potato Curry – Raw

Kacharya Batata Bhaji



- 4 medium sized potatoes cut into small slices
 - 1 tsp oil
 - ½ tsp mustard seeds
 - ½ tsp cumin seeds
 - 5-6 curry leaves
 - Pinch turmeric
 - 1 tsp grated ginger
 - ¼ cup water
 - 2 tsp roasted peanut powder
 - Fresh coriander leaves
 - Salt to taste
1. Heat the oil then add the mustard seeds. When they pop add the remaining spices and cook for 30 seconds.
 2. Add the potato, water and salt, cover and simmer, stirring occasionally until almost cooked. Take off the lid and fry until the potato is cooked and the water has evaporated. Add the peanut powder and stir for 10 seconds.
 3. Add coriander leaves and serve.