

Potato Curry – Boiled

Batata Bhaji



- 4 potatoes – chopped and boiled
 - 2 tsp urid dal
 - ½ tsp cumin seeds
 - ½ tsp turmeric
 - 1 tsp grated ginger
 - 5-6 curry leaves
 - 2 tsp oil
 - Salt to taste
1. Heat the oil, add cumin and curry leaves.
 2. Add turmeric and urid dal, then ginger. Fry for 30 seconds.
 3. Add potato and salt and fry for a few minutes.
 4. Leave for 5 minutes covered for the flavours to blend then serve.