

# Bombay Potatoes

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*These spicy Bombay potatoes are perfect for serving as a side to any curry or salad. They'd also be lovely with just rotis and chapatis - plus, they're pretty simple to make. The spices can be found in any Indian store.*

## Ingredients:

4 large potatoes  
2 green chillies  
1 thumb-size piece root ginger, minced  
2 tbsp. ghee  
1 tsp. chilli powder  
1 tsp. ground coriander  
1 tsp. dried mango powder (amchoor)  
Pinch salt  
Bunch of fresh coriander

## Directions:

1. Peel and cube the potatoes. Finely chop the chillies and chop the coriander.
2. Cook the potatoes in boiling water for ten to fifteen minutes until tender. Drain and cool slightly.
3. Heat the ghee and add the cumin seeds. Once you start to smell them, add the chillies, ginger, chilli powder and ground coriander. Add the potatoes.
4. Stir well and cook for five minutes, then add the amchoor and salt.
5. Cook for another five minutes or so then stir the coriander into the potatoes before serving.

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