

The Chilli and Onion Beef kebabs were hiding the my favourite discount fridge at £0.75 for 4. We very rarely buy pre-made items so you could say they were a bit of a treat. Actually they were very tasty but what to have with them? They reminded me of the Lamb Koftas I used to hand press at this time of year in the butchers, so we decided to go Indian. So a few spices, a couple of Potatoes and some Spinach and a Sag Aloo made a perfect side.

## **Ingredients:-**

Potatoes cut into cubes and boiled to soften slightly

- 1 Onion sliced
- 2 cloves of Garlic grated
- 2 handfuls of fresh Spinach (Or 4 balls of frozen)
- 1 tsp Ground Ginger
- 1 tsp Cumin Seeds
- 1 tsp Turmeric
- 1 tsp Garam Masala
- Oil & Margarine

## **Method:-**

- (1) Fry the Cumin seeds in a little Oil & Margarine until they start to brown.
- (2) Add the Onion and fry until they begin to brown slightly.
- (3) Add the Potato, Garlic, Turmeric, Ginger and Garam Masala and fry until the Potatoes begin to soften.
- (4) Add the Spinach and stir gently until it wilts.

(5) Season with Salt if required.

We add a little of Turmeric to our rice to give a bit of colour and on this occasion popped a handful of Peas in a the end. The kebabs were garnished with a bit of home made Chilli and Lime sauce with fresh Chives sprinkled over the top.