

4 Potatoes, peeled and cubed

1 Tbsp of Margarine

1 Tsp of Cumin Seeds

1 Small Onion, finely diced

1/2 Tsp of Turmeric

½ Tsp of Chilli Powder

A thumbnail piece of Ginger, grated

Salt & Pepper

A handful of Coriander leaves, chopped

A dish of Milk

## Method:-

- (1) Boil the Potatoes in Salted water and the mash.
- (2) In a frying Pan add the Margarine, Cumin Seeds and stir until fragrant.
- (3) Add the Onion, Ginger, Chilli Powder and Turmeric and cook until the Onion has softened.
- (4) Add the mashed Potatoes and stir in.
- (5) Add a dash of Milk and stir through.
- (6) Add the Coriander, Salt and Pepper and stir in.

A really tasty side with great colour for an Indian dish.