

# Easy Bombay Potato Curry

Cooking methods: Frying, Boiling

## About Bombay Potato Curry

This is a staple dish served in homes in India and is often referred to as India's answer to the British Raj's fish and chips. It is a quick-to-prepare, filling and nutritious dish which can be served in many different ways.

✓ **Preparation Time**  
5 minutes

🔥 **Cooking Time**  
30 minutes

**Suitable potato varieties:**  
Salad, such as Charlotte or Maris Peer

## Ingredients

- 500g new potatoes
- 1 tbsp oil
- 1 large onion sliced
- 1 tsp turmeric
- 1 tsp cumin powder
- 1 tsp coriander powder
- ¼ tsp dried chilli flakes
- 1 cup frozen peas
- 1 handful baby spinach

## Equipment

- Frying pan
- Wooden spoon
- Measuring jug
- Vegetable knife
- Serving dish



## Method

- 1 Heat a tbsp of oil in a frying pan and cook the onion over a medium heat until soft and slightly caramelised, about 10 minutes.
- 2 Add the spices and chilli and cook for a couple of minutes, stirring continuously to release the flavours.
- 3 Add enough water to cover the ingredients and simmer gently for 10 minutes.
- 4 Cut the potatoes into bite-sized pieces and add them to the pan, cover and cook until the potatoes are tender – about 10 minutes.
- 5 Add the peas five minutes before the end of cooking, stir and replace the lid.
- 6 Remove from the heat and stir in the spinach until wilted.

For more potato recipes, visit [www.prepcookservepotatoes.org.uk](http://www.prepcookservepotatoes.org.uk)