**Potato & Peas curry**

Ingredients

Serves 6

1kg potatoes

1 small bag frozen peas

20ml vegetable oil

1/2 teaspoon cumin seeds

1/2 teaspoon mustard seeds

I tin chopped tomatoes

I inch ginger - grated

1/2 teaspoon red chilli powder

1 teaspoon salt

Garnish - 1/2 teaspoon garam masala

Method

1. Peel & cube potatoes & boil
2. In another pan, Heat oil
3. Add mustard & cumin seeds - gently fry
4. Add tomatoes & remaining spices - cook for 5 minutes
5. Add to pan of boiling potatoes- stir & cook till potatoes nearly done
6. Add the peas & bring to the simmer - cook for 5 minutes.
7. Garnish & Serve hot

**Plain Chapatti**

Ingredients

Serves 8 chapattis

200g chapatti flour

1 cup water

Method

1. place flour in mixing bowl
2. Add water a bit at a time whilst mixing by hand
3. Add enough water to bring dough together to medium firmness
4. Divide dough into 8 equal portions
5. Heat frying pan
6. Roll 1 dough ball to 6inch round
7. Place on frying pan
8. Once the colour changes, flip the side
9. Once chapatti starts to form small bubbles, flip the chapatti. It should puff up with steam.
10. Serve hot - lightly buttered if desired

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