

Potato & pepper curry

4 large potatoes

4 capsicum peppers - red & green

2 tablespoons oil

1 tin tomatoes

1 bunch fresh coriander

1 green chilli

1 inch knot ginger

½ teaspoon turmeric

¼ teaspoon hot chilli powder

1 teaspoon salt

½ teaspoon garam masala

Method

1. Peel & cut potatoes to 1 inch square cubes
2. Cut peppers to 1 inch squares
3. Place potatoes in microwave oven & heat on full power for five minutes
4. Empty the tomato tin contents in the blender. Add to it the coriander, ginger & chilli - blend till finely chopped
5. In deep frying pan, heat the oil & fry cumin to golden colour
6. Add the capsicum peppers & fry lightly for a minute
7. Add the tomato mix & cook for 2 minutes
8. Add the turmeric, chilli powder, salt & garam masala - stirring continuously
9. Add the partly cooked potatoes & stir to coat with the tomato sauce
10. Cover with lid & cook on low heat for ten minutes; stirring occasionally to check if potatoes are cooked.
11. Serve hot garnished with fresh chopped coriander