



BOMBAY POTATOES

<i>Ingredients</i>	<i>Equipment</i>
1 Kg Potatoes peeled and cut in ¼'s	Chopping Board
2 Teaspoons Turmeric* divided	Knife
Water for boiling Potatoes	Vegetable Peeler
Oil	Spoon Measures
1 Chilli finely sliced	Juicer
2 Cloves Garlic chopped	Large Saucepan
2 Onions finely chopped	Wooden Spoon
2 Teaspoons Garam Masala*	Colander
2 Teaspoons Mustard Seeds/Omit	Large Saucepan
2 Teaspoons Ground Coriander*	
2 Teaspoons Fennel Seeds*	
Juice of 1 Lemon or lime	
1 Can Diced Tomatoes	
Salt & Pepper to taste	

*All spices used are Woolworths brand with no traces of nuts.

*See 'Products used in Kitchen Classroom', on CPS Website.

Products omitted as required.

What to do

1. Get out all required equipment
2. Weigh and measure ingredients

- 3. Peel potatoes and cut into ¼'s. Place in large saucepan with 1 teaspoon of turmeric. Cover with hot water and cook until just tender. Drain and set aside.**
- 4. Slice the chilli finely**
- 5. Peel and chop the garlic**
- 6. Peel and chop the onions**
- 7. Juice the lemon**
- 8. In the large saucepan heat some oil until quite hot. Add the chillies and cook for approximately 30 seconds.**
- 9. Add the garlic, onions, garam masala, coriander, fennel seeds, mustard seeds and 1 teaspoon of turmeric.**
- 10. Cook until onions are tender.**
- 11. Now add the potatoes and cook a further 7 minutes.**
- 12. Add the tomatoes, stir until well combined.**
- 13. Just before serving add the lemon or lime juice.**
- 14. Serve with fresh chopped coriander.**