POTATO CURRY

Ingredients:

Potatoes - 3 to 4 if big, 7 to 8 if small
Red onions chopped - 1 medium sized
Tomatoes - 2 medium sized
Tamarind paste
Chili powder
Coriander leaves for garnishing
Green chilies - 1 or 2
Salt to taste
Cooking oil
Mustard seeds
Grated coconut- 2 spoons

Recipe:

-Boil the potatoes but don't cook too much. If using small potatoes, make slits across. Make cubes if using big ones.
-Add two spoons of oil to a frying pan & put mustard seeds. When splattering, add chopped onions & green chilies and cook till it becomes translucent.
-Then add chopped tomatoes and allow them to become tender. Add chili powder and tamarind paste. Pour desired amount of water and allow the curry to become thick.
-Meanwhile, fry the cubed potatoes in a different pan with oil.
-After the gravy becomes thick, add the potatoes and cook for 3 to 4 minutes. Then add the grated coconut (it can be made into a paste also) and cook for another 2 minutes. Now transfer the curry to the serving bowl and garnish with coriander leaves.