

Brilliant Bombay potatoes

Ready in 25-30 minutes
Serves 2

INGREDIENTS

250g potatoes

1 tbsp oil

A small sliced onion

1/2 tbsp medium curry powder

200g chopped tomatoes

1 tbsp mango chutney (optional)

Add cauliflower, carrot,
leftover salad or any other
vegetable of choice.

METHOD

- 1** | Chop the potatoes however you like them (peeling is optional). Chuck them in a saucepan and cover with cold water. Bring to the boil and let it simmer for 15-20 minutes until soft.
- 2** | Want to bulk it out? Add any vegetables of your choice to the potatoes in the last 5 minutes. Drain the water.
- 3** | Fry the onion in oil for 3 minutes. Chuck in the curry powder, chopped tomatoes and a dollop of mango chutney. Finally, simply combine with the potatoes (and other vegetables) and cook for 5 minutes more.
- 4** | Serve with your choice of rice or leaf salad (or both).