



Arvinda's

artfully created Indian spice blends



Curried Side Potatoes

This is a great side dish with the flavour of our signature spice blend, Arvinda's Curry Masala.

Ingredients:

2 lbs.	potatoes, peeled and cubed
1 tbsp.	oil
6-8	Arvinda's Curry Leaves (optional)
2 tsp.	Arvinda's Curry Masala
1 tsp.	sea salt
2 tbsp.	cilantro, finely chopped

Method of Preparation:

In a skillet, heat oil on medium-high heat. Add **Arvinda's Curry Leaves** and fry for one minute.

Add **Arvinda's Curry Masala** and blend with oil. Fold in cubed potatoes and sprinkle in sea salt.

Cover with a lid and cook on medium low heat, stirring occasionally for approximately 15 minutes, or until potatoes are cooked.

Remove lid and stir-fry for a few minutes until potatoes are slightly crispy.

Remove into a serving dish and garnish with cilantro.

Serves 2.

