



Arvinda's

artfully created Indian spice blends



Tikka Potatoes

Serve as a side – perfect for BBQ season! If you don't have Arvinda's Tikka Masala on hand, substitute with Arvinda's Tandoori Masala.

Ingredients:

1 lb.	potatoes (5-6 medium size), peeled and cut into wedges
½ tsp.	salt
1 tbsp.	oil
6-8	Arvinda's Curry Leaves (optional)
1 tbsp.	Arvinda's Tikka Masala or Arvinda's Tandoori Masala
1 tbsp.	fresh cilantro, chopped (optional)

Flavouring Tip:

For a milder flavour, use 2 tsp.
of **Arvinda's Tikka or
Arvinda's Tandoori Masala.**



Method of Preparation:

Boil potatoes with salt until tender. Drain and set aside.

Heat oil in a large non-stick pan on low to medium heat. Add **Arvinda's Curry Leaves**. Fry in oil for one minute.

Fold in potatoes and **Arvinda's Tikka Masala or Arvinda's Tandoori Masala** and mix well.

Stir-fry over a low heat until slightly crispy.

Transfer into a serving dish and garnish with cilantro. Serve as a side dish.

Serves 2-4.

