

NEW POTATOES WITH CHIVES AND GREEN CHILLIES

INGREDIENTS

250 gms of parboiled new potatoes (washed and cut into quarters)
1 small onion, peeled and sliced
3 large green chillies, stalk removed and sliced
handful of chives (about 10 stalks), washed and chopped
1/2 tsp of chilli powder (or to taste)
1 tsp of garam masala
juice of half a lemon
1/2 tsp of salt or to taste
1-2 tbsp of oil

METHOD

Parboil the new potatoes for about 10-12 mins

Heat the oil in a pan, add the onions and stir fry until they are golden brown in colour, then add the chives and the chillies. Add all the dry ingredients and fry on a low heat for about 2-3 mins. If you feel it is too dry then add 5 tbsp of water and continue cooking. Then gently fold in the parboiled potatoes and the lemon juice.

Stir fry it all together, cover and cook for 5-8 mins or until the potatoes are done.

Serve hot.