
Cam's Chili Potatoes

Indian | Side Dish | 6

Ingredients:

- 4 large Potatoes
- Canola Oil
- 4 tsp Dried Red Chili
- 1 tsp Turmeric
- 1 tsp Cumin Seeds
- 1 tsp Salt
- Water



Directions:

Peel and cut the potatoes into cubes. Fry in the oil until they have softened a little.

Throw in the chili, turmeric, cumin seeds and salt and continue frying until the cumin seeds start to brown.

Add a small amount of water, turn down the heat and cover. Stir occasionally and add small quantities of water until the potatoes are cooked through. Don't over do it with the water... the texture should be quite dry and a little crispy.

Notes:

Select a type of potato that holds its shape well, or you might end up with mush!

I find using a non-stick wok the easiest way to cook this recipe.

Prep Time: 10 min | **Cooking Time:** 20 min

Source: Cam