



## Sag Aloo

**Servings:** 4

**Prep Time:** 10min

**Cook Time:** 15min

### Ingredients

- 2 tbsp sunflower oil
- 1 onion, finely chopped
- 2 garlic cloves, sliced
- 1 tbsp chopped ginger
- 500g potato, cut into 2cm,  $\frac{3}{4}$ in chunks
- 1 large red chilli, halved, deseeded and finely sliced
- $\frac{1}{2}$  tsp each black mustard seeds, cumin seeds, turmeric
- 250g spinach leaves

### Directions

1. Heat 2 tbsp sunflower oil in a large pan, add 1 finely chopped onion, 2 sliced garlic cloves and 1 tbsp chopped ginger, and fry for about 3 mins.
2. Stir in 500g potatoes, cut into 2cm chunks, 1 halved, deseeded and finely sliced red chilli,  $\frac{1}{2}$  tsp black mustard seeds,  $\frac{1}{2}$  tsp cumin seeds,  $\frac{1}{2}$  tsp turmeric and  $\frac{1}{2}$  tsp salt and continue cooking and stirring for 5 mins more.
3. Add a splash of water, cover, and cook for 8-10 mins.
4. Check the potatoes are ready by spearing with the point of a knife, and if they are, add 250g spinach leaves and let it wilt into the pan. Take off the heat and serve.