



Bombay Potatoes – A Spicy Indian Classic

Bombay Potatoes, or Bombay Aloo, is a beloved dish in British Indian cuisine, often enjoyed as a side to curries or even on its own. The dish features tender potatoes tossed in a fragrant blend of Indian spices, creating a flavorful and satisfying experience. This vegan, gluten-free dish is quick and easy to prepare, making it perfect for weeknight dinners or special occasions.

500g potatoes (peeled, cubed)
1 large onion (chopped)
4 garlic cloves (crushed)
1-inch ginger (grated)
2 small green chilies (crushed)
1 large tomato (chopped)
1 tsp red chili powder
1 tsp cumin powder
1 tsp coriander powder
½ tsp turmeric powder
¼ tsp garam masala
1 tsp mustard & cumin seeds
1 tbsp olive oil
1 tsp lemon juice
3 tbsp chopped cilantro

Directions:

- 1 Boil potatoes for 10 minutes until just tender, then drain.
- 2 Heat oil in a pan, add mustard and cumin seeds, and let them crackle.
- 3 Sauté onion, garlic, ginger, and chilies for 3-4 minutes.
- 4 Stir in chopped tomatoes and cook for 1 minute.
- 5 Add chili powder, turmeric, cumin, coriander, and garam masala.
- 6 Toss in potatoes, reduce heat, and let flavors meld.
- 7 Remove from heat, squeeze lemon juice, and garnish with cilantro.

Prep Time: 5 min

Kcal: 94 per serving