

Spicy potatoes and green peas

This is a really simple Indian side dish with just a hint of spiciness. Great served alongside other curry dishes.



Ingredients

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| <ul style="list-style-type: none">• 500g potatoes• 1 green chilli• 2 tbsp sunflower oil• 1 tsp cumin seeds• 1/2 tsp turmeric | <ul style="list-style-type: none">• 1 tsp grated fresh ginger• 1/2 tsp salt• 150g frozen peas• 1/2 lemon• Handful fresh coriander leaves |
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Method

- Half-fill a large bowl and a saucepan with water. Peel the potatoes, then put them in the bowl of water to stop them from turning brown. Take out 1 potato, cut it in half, put flat-side down on a board and cut into chunky cubes. Put into the pan of water and repeat with remaining potatoes. Add a pinch of salt to the pan, cover with a lid, then put the pan over a high heat and bring to the boil. Once boiling, reduce the heat and simmer the potatoes for 10 minutes. Remove from the heat and drain.
- Hold the chilli at the sides, then use a small sharp knife to cut a slit in the skin. Wash your hands, the knife and the chopping board.
- Put the oil into a large frying pan and heat for 1 minute. Add the cumin seeds and cook, stirring, until they turn brown. Now stir in the chilli, turmeric and ginger. Remove from the heat and stir in the potatoes. Return to the heat, sprinkle with the salt and cook, without stirring, for 5 minutes. Add the peas and cook, stirring this time, for another 5 minutes, or until the potatoes are starting to brown around the edges and the peas are tender.
- Squeeze over the lemon juice, add the lemon half to the pan and sprinkle with coriander to serve.