

Potato Sabzi

Ingredients	Equipment
<ul style="list-style-type: none">• 2 medium potatoes or 1 extra large potato or aloo• 4-5 medium tomatoes/tamatar• 1 tsp cumin seeds/jeera• $\frac{1}{4}$ tsp red chili powder or cayenne pepper• $\frac{1}{4}$ tsp black pepper powder/kali mirch powder• 1 cup water• 1 tbsp oil or $\frac{1}{2}$ tbsp ghee• a few coriander leaves for garnishing• rock salt/sendha namak as required	<ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• saucepan• frypan
<ol style="list-style-type: none">1. Boil the potatoes till they are just cooked. they should not become crumbly. peel and dice them.2. Heat the oil or ghee in a pan. brown the cumin seeds.3. Add the tomatoes and saute till they become soft and you see the oil or ghee leaving the sides.4. Add red chilli powder, black pepper and stir.5. Add the chopped potatoes and stir again6. Add 1 cup water and salt.7. Stir and let the curry cook for 7-8 minutes or more on a low flame, till it thickens slightly.	