

# National Curry Week Recipe of the Day - Saag Aloo

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# Saag Aloo

## Ingredients

- 1 kg peeled and diced potatoes
- 2 tbsp vegetable oil
- 2 tsp Chef William Cumin Seeds
- 2 tsp Chef William Mustard Seeds
- 1 finely sliced onion
- 3 tsp Chef William Garlic Powder
- 2 tsp Chef William Ground Ginger
- 1 tbsp tomato purée
- 1 tsp Chef William Ground Coriander
- 1 tsp Chef William Chilli Powder
- 1/2 tsp Chef William Ground Turmeric
- 250g spinach
- Optional 1 tbsp Chef William Crushed Chillies

## Method

- 1.) Simmer the potatoes for 10 mins or until tender - drain and leave to cool.
- 2.) Heat the vegetable oil in a pan over a medium-low heat. Add the cumin seeds and mustard seeds and fry for 1 minute. Add the onion - cover and cook for 10-15 mins until soft. Add the garlic, ginger, tomato purée, coriander, chilli powder and turmeric, along with 1 tbsp water.
- 3.) Cook, uncovered, over a low heat for 5-10 minutes. Add the potatoes and stir into the spice mixture. Add half the spinach and 100ml boiling water.
- 4.) Cover with a pan lid and cook for 2 minutes. Add the rest of the spinach. Scatter the top with the optional crushed chillies - and devour along with our other recipes!

