

# ANITA'S SAAG ALOO

(SERVES 6)

## Ingredients

600g (7/8) medium potatoes

500g fresh spinach

1 large onion (chopped)

3 ripe tomatoes (roughly chopped) or half tin of plum tomatoes

3 garlic cloves

1/2 green chillies, (finely chopped) according to taste

salt to taste

One and half teaspoons gharam masala

1 teaspoon fenugreek seeds

half teaspoon of tumeric powder

half teaspoon of ground black pepper

5 tablespoons of sunflower/mild olive oil.

quarter teaspoon paprika

## Method

Peel potatoes and cut into 1.5 cm cubes and set aside. Wash and drain the spinach and slice thinly into shreds. Peel and chop the garlic and finely chop the tomatoes. Heat 3 tbs oil over medium heat in a wide pan or wok. Add the tumeric, pepper and salt and wait 30 secs , then add the potatoes and stir to coat in the spicy oil. Mix thoroughly and cover to cook for 20 mins on low heat. Stir every few mins and add a little boiling water to prevent sticking if necessary.

Meanwhile in another pan heat 2tbsp oil on medium heat. When hot add fenugreek seeds until they darken (2 mins). Now add the chopped onion, garlic and chillies fry on low heat until they are a golden brown colour (3-5 mins). Stir in the tomatoes , paprika and spinach. Allow this to wilt for about 5 mins, before adding the garam masala. Finally combine the cooked potatoes with the spinach mix and cook for a further 5-10 mins on a low heat to blend the flavours. Serve with rice, chapattior naan