

SERVES 4

10 PREPARATION

20 MINUTES COOKING



SAAG ALOO

- 500g potatoes, peeled and cut into 3cm cubes
- 2 tbsp vegetable oil
- 1 medium onion, halved and thinly sliced
- 3 cloves of garlic, crushed
- 1tsp cumin seeds, 1 tsp black mustard seeds, 1 tsp turmeric
- 250g spinach
- 1 tbsp Seven Sisters' Spices Garam Masala
- Juice of $\frac{1}{2}$ a lemon
- Salt & pepper

SAAG ALOO

METHOD

- Place a heavy bottomed frying pan that has a lid over a medium heat, add the oil and when hot add the potatoes. Fry them gently for 8-10 minutes, shaking the pan often to stop the potatoes from sticking. Put the lid on the pan occasionally to allow the potatoes to sweat, this will help them cook.
- Once the potatoes start to soften at the edges, add the onion and continue to cook for 3-4 minutes. Add the garlic and cook for another 2 minutes.
- Add the cumin, mustard seeds & turmeric to the pan, and mix together well. Cook for 2 minutes.
- Check that the potatoes are cooked and if so, add the washed spinach, stir well, cover the pan with the lid and cook for 2-3 minutes until the spinach begins to wilt.
- Add the garam masala and stir well. Cook for a further 2 minutes, until the spices are aromatic. Add the salt and pepper to taste.
- Remove from the heat, add the lemon juice and serve.