

Recipe

Peas and Potato Curry

By

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Ingredients

- Shelled green peas - 2 tbsp
- Potato - 2 small
- Ginger paste - 1 tsp
- Cumin powder - 1 ½ tsp
- Chili powder - 1 ½ tsp
- Turmeric - 1 tsp
- Coriander powder - 1 ½ tsp
- Salt - as required
- Coriander leaves chopped
- Oil - 1 ½ tbsp

Preparation

1. Boil potatoes in a pressure cooker on high flame until cooked.
2. Remove from gas let it cool and peel the boiled potatoes. And keep aside.
3. Heat oil in a non-stick pan and add ginger paste along with cumin and coriander powders.
4. Add boiled, cubed potato, green peas, turmeric, chili powder and salt together.
5. Add half a cup of lukewarm water and cook covered on medium low heat for fifteen minutes. Remove and garnish with chopped coriander leaves.

Serves

3-4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare