

Recipe

Sautéed Potatoes

By

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Ingredients

- 1.5 lb/700gm baby potatoes
- 3 Tbsp peanut oil
- 1 Tsp black mustard seeds
- 8-9 fresh curry leaves
- ½ Tsp turmeric powder
- 1 Tsp sambar masala
- 1¼ Tsp salt

Preparation

1. Wash and peel the potatoes. Cut them in half.
2. Heat oil in a pan over moderately high heat. Add the mustard seeds, when they splutter, add curry leaves. Add the potatoes. Sauté them for 10-12 minutes.
3. Add the turmeric powder, sambar masala and salt. Reduce the heat to medium heat and stir the potatoes often to avoid sticking to the bottom of the pan. Cook until the potatoes are brownish. Serve hot with rice and rasam.

Serves

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