



Yellow potato curry with cumin

Ingredients

- 2 tbsp vegetable oil
- 1 tsp cumin powder
- 1 onion, finely diced
- 4 potatoes, peeled and chopped into small 8mmx8mm cubes
- 1/2 tsp turmeric powder
- Water (enough to cook potatoes and make gravy)
- Mint or coriander leaves for garnish

Instructions

1. Heat the vegetable oil, cumin and diced onion in a pan.
2. Add chopped potatoes and turmeric powder when the onion is translucent.
3. Add water to pan and simmer on low until the potatoes are soft and tender (about 15 minutes). During the cooking process, you can add more water if it dries out before the potatoes are cooked.
4. Serve curry in small bowls with mint or coriander leaves.

Serves about 8 kids



Note: Make sure that the potatoes are in 8mm x 8mm pieces to reduce food-related choking.