

# Bombay Potatoes Recipe

Spice:	Difficulty:	Total:	Prep:	Cook:
Mild	Serves Easy	30	15	15
1-2		mins	mins	mins

A popular vegetarian dish of spiced potatoes that's cheap and simple to make but tastes delicious.

## Ingredients

2 medium (300g) **waxy potatoes** peeled and cut into 2cm chunks

½ teaspoon (2g) **turmeric powder**

1 medium (100g) **onion** peeled and finely sliced

1 chef's spoon (40ml) **vegetable oil**

1 teaspoon (10g) **garlic paste**

½ chefs spoon (20g) **BIR tomato paste**

1 & ½ teaspoon (5g) **BIR mix powder**

1 & ½ teaspoon (10g) **salt**

½ teaspoon (1g) **kasoori methi leaves**

half **fresh tomato** chopped into chunks

150g **BIR base gravy** (75g gravy diluted with 75ml water & heated)

handful of **fresh coriander**

## Instructions

- 1 Add the turmeric and 1 teaspoon of salt to a pan of boiling water and boil the potatoes for 10-15 mins until just cooked. Drain the potatoes and leave to one side
- 2 Heat the pan on a medium high heat and add the vegetable oil
- 3 Add the garlic paste and BIR tomato paste and stir for around 10 seconds
- 4 Add the sliced onion stirring occasionally and cook for around 10 mins until translucent and completely softened
- 5 Add the mix powder, ½ teaspoon salt and methi and stir in for another 10 seconds
- 6 Add the fresh tomato and stir for 30 seconds
- 7 Add the pre-cooked potatoes and stir for around 1 min so that all the potatoes are coated with the spices
- 8 Add the base gravy and simmer on a high heat for around 2 mins whilst occasionally stirring, scrape off any dried sauce on the edges back into the pan
- 9 Turn down to a low heat and simmer for another 5-7 mins until the sauce thickens and is a dry consistency
- 10 Add the coriander and stir through

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