

Nyam and Go – Sag Aloo



Ingredients

- 2 tbsp sunflower oil
- 1 onion finely chopped
- 2 garlic cloves, sliced
- 1 tbsp chopped ginger
- 500g potato, cut into 2cm, $\frac{3}{4}$ in chunks
- 1 large red chilli, halved, deseeded and finely sliced
- $\frac{1}{2}$ tsp each black mustard seeds, cumin seeds, turmeric
- 250g spinach leaves

Method

1. Heat 2 tbsp sunflower oil in a large pan, add 1 finely chopped onion, 2 sliced garlic cloves and 1 tbsp chopped ginger, and fry for about 3 mins.
 2. Stir in 500g potatoes, cut into 2cm chunks, 1 halved, deseeded and finely sliced red chilli, $\frac{1}{2}$ tsp black mustard seeds, $\frac{1}{2}$ tsp cumin seeds, $\frac{1}{2}$ tsp turmeric and $\frac{1}{2}$ tsp salt and continue cooking and stirring for 5 mins more.
 3. Add a splash of water, cover, and cook for 8-10 mins.
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4. Check the potatoes are ready by spearing with the point of a knife, and if they are, add 250g spinach leaves and let it wilt into the pan. Take off the heat and serve.

<https://www.bbcgoodfood.com/recipes/sag-aloo>
