

Potato Curry



Ready in **30 minutes** | Serves **6 people**

Ingredients for curry paste

- 8 dried red chilis, seeded and soaked in water for 10 minutes (optional)
- 2 tablespoons shallots, chopped
- 2 tablespoons garlic, chopped
- 1 teaspoon ginger chopped or ground
- 1/2 lime zest
- 1 teaspoon black peppercorns
- 1 tablespoon coriander seeds
- 1 tablespoon cumin seeds
- 1 teaspoon cilantro
- 1 teaspoon salt

Ingredients for the curry

1. 5 medium or large potatoes, chopped into cubes
2. Handful of fresh spinach, roughly chopped
3. 1/4 cup of water
4. 1/4 teaspoon of salt

Appliances needed

- Bowl to soak chilis
- Measuring cups/spoons
- Grater, knife, cutting board, peeler
- Blender or mortar/pestle
- Large saucepan or curry pot with lid
- Wooden spoon to stir curry

Preparing the curry paste

1. Blend the dry ingredients until crushed well.
2. Add the remaining ingredients and blend until well combined (either with blender or mortar and pestle, but blender is faster if the ingredients are not ground)

Making the curry

1. Peel, wash, and chop the potatoes into small chunks and place them into a large pan along with water. Make sure the water is covering the potatoes. Par-boil for a few minutes until they have softened slightly.
2. Once slightly soft, drain the potatoes and pop them into a large pan over medium heat along with 1/4 cup of water, curry paste and salt. Cover with a lid and cook for 10-15 minutes. Add more water if necessary.
3. Wash and chop a large handful of spinach and add it to the curry and cook for another 5 minutes.