

INGREDIENTS

Cherry tomatoes 208g finely chopped

16g Shredded ginger

200g frozen Peas

500g boiled baby potatoes cut and peeled

1 tsp Mustard seeds

1 tsp cumin seed

Salt

2 tsp cumin powder

2 tsp Curry powder

2 tsp turmeric powder

1 tsp black pepper powder

1/4 tsp red chilli powder

4 tbsp Rapeseed oil / any cooking oil

ANISHKA'S AMAZING DRY
POTATOES AND PEAS BHUNA

INSTRUCTIONS:

- Heat Rapeseed oil/any cooking oil
- 1tsp Mustard seed + 1tsp Cumin seed
- Add Shredded ginger Soak for 1 Minute
- add chopped tomatoes
- add Salt as per taste
- 2tsp cumin powder
- 2tsp turmeric powder
- 1/4 tsp black pepper powder
- 2tsp curry powder
- 1/4 tsp red chilli powder
- Add 200g frozen peas
- Fry until oil separate
- Add potatoes, mix well
- Add 200g peas, mix well
- Cover and leave on low flame for 10 mins Cook for more time if needed

Serve with Masala rice (you can add cucumber and dhaal)