

Potatoes & Peas

2/3 cup oil
1 tsp chili powder
1 ¼ cups water
3 medium onions
½ tsp turmeric
3 medium potatoes
1 tsp crushed garlic
1 tsp salt
1 cup peas
1 tsp ginger root, chopped
2 green chilies, chopped fresh cilantro for garnish

Heat the oil in a large skillet. Add the onions to the skillet and fry, stirring occasionally, until the onions are golden brown in color. Mix together the garlic, ginger, chili powder, turmeric, salt, and fresh green chilies. Add the spice mixture to the onions in the skillet. Stir in 2/3 cup of the water, cover, and cook until the onions are cooked through. Meanwhile, cut the potatoes into ½ inch cubes. Add the potato cubes to the mixture in the skillet and stir-fry for 5 minutes. Add the peas and the remaining water to the skillet, cover, and cook for 7-10 minutes until the potatoes soften. Transfer to warm serving plates and garnish with cilantro.