

Bombay Potatoes

Equipment	Ingredients
Measuring spoons	6 medium potatoes, peeled and cut into bite-sized pieces
Chopping boards & knives	1 ½ teaspoons salt
Large pot	1 teaspoon turmeric
Colander	3 tablespoons vegetable oil
Mixing spoon	2 teaspoons black mustard seed
Baking tray and paper	1 teaspoon curry powder
	1 teaspoon garam masala

How TO MAKE IT:

- 1 Preheat oven to 200oC.
- 2 Place the potatoes in a large pot along with 1 teaspoon of the salt, turmeric, and enough water to cover by one inch. Bring to boil, then reduce heat and simmer for 5 minutes.
- 3 Strain the potatoes from the water and transfer to a large bowl.
- 4 Add the oil, mustard seed, curry powder, garam masala, and remaining salt to the bowl and toss with potatoes.
- 5 Transfer the potatoes to a foil-lined rimmed baking sheet and roast in the pre-heated oven for 30 to 40 minutes, flipping the potatoes once half-way through. Remove from oven once the potatoes are fork-tender. Serve hot.

