



We've had and loved Saag Aloo in the past when we used to get India takeaways, it was a bit of a Wednesday evening treat when we were at The In on The Green. We've also throw the odd imitation one together. So we thought we'd try a more traditional recipe?.

Ingredients:-

- 4 Medium New Potatoes, peeled and par boiled
- ½ Tbsp of Ground Coriander
- 1 TSP of Garam Masala
- ½ Tsp of Turmeric
- ½ Tsp of Ground Cumin Seeds
- 1 Onion, finely diced
- 2 to 3 Cloves of Garlic, minced
- 1 Tsp of Brown Sugar
- 3 Tbsp of Lemon Juice
- 2 Tbsp of Water
- 5 Tbsp of Oil
- 1 Tsp of Brown Mustard Seeds
- 1 Tsp of whole Cumin Seeds
- 2 Small Red Chillies, finely chopped
- 1 Inch (2.54Cm) of fresh Ginger, minced
- 1 Tomato, finely chopped
- 250g Fresh Spinach, roughly chopped
- 1 ½ Tsp of Salt

Method:-

- (1) Mix the ground Coriander, Garam Masal, Turmeric, ground Cumin, Sugar, Lemon Juice and Water.
- (2) Heat the Oil and fry the par boiled Potatoes, stirring gently until golden brown.
- (3) Remove and set aside.
- (4) Add the Cumin seeds and Mustard seeds to the hot Oil and stir until fragrant.
- (5) Add the Onions, Garlic, Chilli and Ginger and stir for a few minutes.
- (6) Add the spice mix from (1) and continue to stir until the water has evaporated.
- (7) Add the Tomato and simmer for a further 5 minutes or until thickened.
- (8) Stir in the Spinach a few handfuls at a time stirring occasionally.
- (9) Season with Salt.
- (10) Reduce the heat and add the Potatoes and mix well.
- (11) Simmer for a further 5 minutes.

This was a really authentic side to go with the Balti Pork we had frozen a few nights ago. Quick and easy and just what we needed after a day of flooring and boxing in the kitchen.