

Turmeric Potatoes

- Serves 4 people -

INGREDIENTS:

4 Medium sized potatoes	1/2 tsp Curry powder
4 Cloves of garlic	1 tsp Rosemary
1 Red onion	1/4 tsp Salt
1/2 Bell pepper	Pinch of Pepper
1 tsp Ground turmeric	Cooking oil

METHOD:

STEP 1 Wash and peel the vegetables.

STEP 2 Cut the potatoes into cubes, quarter the onion and chop the garlic and bell pepper.

STEP 3 Heat the cooking oil in a large frying pan and fry the garlic and onion until golden.

STEP 4 Add the ground turmeric and curry and fry for a short while. Add the potatoes and season with salt and rosemary.

STEP 5 Let the dish simmer with the lid on until the potatoes are tender, then add the bell pepper.

STEP 6 Stir well and cover for a few minutes and serve.

