

DEVILLED POTATOES (ACA THEL DALA)

- 4 potatoes, cut into 2 cm cubes
- 80 mls vegetable oil
- 1 red onion, thinly sliced.
- 1 long green chilli, thinly sliced,
- 15 curry leaves, leaves picked.
- 1 tsp black mustard seeds
- 1 garlic clove, crushed
- 1 tbsp fish sauce
- 3 tsp chilli flakes
- $\frac{1}{4}$ tsp turmeric
- 1 tomato, chopped roughly

METHOD

- * Cook potatoes in boiling water for 10 minutes or until nearly cooked. Drain + set aside.
- * Heat oil in large pan over high heat. Add onion, chilli, curry leaves and mustard seeds + stir for 2-3 minutes.
- * Reduce heat to medium + add garlic, fish sauce, chilli flakes + turmeric, stirring to combine.
- * Add tomato, season w/ salt, cook until tomato is breaking down, turn up heat and add potatoes. Cook for 10 minutes until potatoes properly cooked + coated in spices.
Add a little water if looking dry
- * Serve.