

Devilled Potatoes (ALA DEL DALA)

6 POTATOES, CUT INTO 2CM CUBES (no need to peel)

½ CUP OLIVE 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 Tbls fish sauce

1 tsp chilli flakes

¼ tsp Turmeric

1 Tomato, roughly chopped

METHOD

1. Cook potatoes in boiling water for 10 mins, or until almost cooked. Drain and set aside.
2. Heat Oil in a large pan over high heat. Add onion, green chilli, curry leaves and mustard seeds. Stir for 2-3 mins
3. Reduce to medium heat, add garlic, fish sauce and chilli flakes and turmeric. Stir to combine.
4. Add chopped tomato, season with salt and cook gently for a few mins until tomato breaks down.
5. Turn heat up and add potatoes. Cook for 10 mins, coating potatoes in spices and cooked through. Add a touch of water if drying out.
6. Serve.