JERNEJ KITCHEN

POTATO SPINACH CURRY

Potato Spinach Curry is a tasty vegan main dish made with potatoes, spinach, tomatoes, and spices. It's easy to prepare and full of aroma.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	35	MINUTES
TOTAL TIME:	45	MINUTES

POTATO SPINACH CURRY

1 kg 2.2 pounds potato

2 tbsp vegetable oil

1 tsp whole caraway

1 dried chili (optional)

1 onion

2 garlic cloves

1 tsp minced fresh ginger

1 tsp garam masala

1 tsp turmeric powder

1 tsp sweet paprika powder

1 tsp curry powder

150 g (5.3 oz) cherry tomatoes

400 g (1 pound) diced tomatoes, canned

100 g (3.5 ounces) fresh spinach

TOOLS AND EQUIPEMENT

large pot
large skillet
cutting board
kitchen knife

Sponsored

COOK THE POTATOES

Peel the potatoes and cut them into larger chunks, approx. 2-3 cm (1-inch) in size. Add to a large pot and cover with water—season with salt. Place on a medium heat and bring to a boil. Simmer for 10 - 12 minutes over low heat or until almost cooked.

CURRY

Place a large pan over medium heat. Add the oil, cumin, and dried chili (optional). Stir, and add the diced onion. Saute for 5 minutes, add the drained potatoes, and cook for 3 - 4 minutes, stirring occasionally.

CURRY

Peel the ginger and garlic and finely mince it. Add to the potato—season with garam masala, turmeric, sweet paprika powder, and curry powder. Cook for 2 minutes. Cut the cherry tomatoes into quarters and add to the spices. Stir and pour in the canned diced tomatoes. Pour 150ml (1/2 cup) of water and cook for 10 minutes.

CURRY

Season the Potato Curry with salt, and when the potato is tender and cooked, add the fresh spinach. Cook until the spinach wilts, then serve.

SERVE

Serve the Potato Spinach Curry with flatbread or basmati rice. Optionally, stir in a teaspoon of coconut cream right before serving.