

CURRIED POTATOES

You will need:

- ✓ 1lb potatoes, peeled, sliced
- ✓ 1 onion, sliced
- ✓ 1 tomato chopped
- ✓ 3 cloves garlic, minced
- ✓ Water (about ¼ cup)
- ✓ 1 ½ tbsp. CHIEF curry powder
- ✓ 1 tbsp. cooking oil
- ✓ CHIEF black pepper and salt to taste

How to Prepare:

1. Heat oil in a heavy pot
2. Sauté onion and garlic for 1 minute
3. Add curry mixed with ¼ cup water and add to onion and garlic, cook for a few minutes until thick
4. Add potatoes and stir to coat curry; add tomato , CHIEF black pepper and salt and continue to cook for a few minutes
5. Stir in water, cover, lower heat and cook until potatoes are tender and liquid has evaporated. If more sauce is desired. Add more water. Season to taste