

## Kalonji Potatoes – Potatoes with Tomatoes and Onions Seeds



Prep Time: 1 ¼ – 1 ½ hours. Serves: 16 people

### Ingredients:

- 16-20 medium size potatoes
- Two 16-oz cans of diced tomatoes (or 4 large fresh tomatoes, diced)
- 8 Tablespoons Canola Oil
- 2 Tablespoons Onion Seeds
- 1 Teaspoon Turmeric
- 1 Teaspoon Salt
- 16 Dried Round Red Peppers

### Procedure:

- 1) Wash, peel and slice the potatoes into thin round pieces and set aside in a bowl with water
- 2) Heat oil in a pot and place the peppers and fry for a few minutes on medium heat until the peppers start to release their aroma
- 3) Add all the rest of the ingredients
- 4) Stir the pot for 15 seconds to make sure all the ingredients are mixed thoroughly
- 5) Place the lid on the pot once the potatoes are heated through
- 6) Turn the burner down to low and cook for 20-30 minutes
- 7) Check every 5 minutes to see if the potatoes are tender
- 8) Add some water if the potatoes are becoming too dry and are not soft
- 9) Serve the potatoes with Puri or any other flat Pakistani/Indian flat bread

*A Casa de Montaña Bed & Breakfast recipe*