Spiced Potatoes & Seasonal Greens

Fresh from the garden: chilli, garlic, ginger, onion, potato, silverbeet

Equipment:
tea towel
chopping board
cook’s knife
medium saucepan
colander
frying pan
measuring spoons
wooden spoon
serving platters

Ingredients:
8 medium potatoes, peeled and chopped into 2 cm cubes
2 tbsp sunflower oil
1 onion, finely chopped
1 garlic clove, finely chopped
2 cm knob ginger, finely chopped
1 long red chilli, deseeded and finely chopped
1 tsp turmeric
1 tsp salt
½ tsp black pepper
2 tsp garam masala
10 large silverbeet leaves or seasonal greens, rolled and finely chopped, stems discarded
225 ml coconut milk
1 small handful coriander, finely chopped

What to do:
1. Boil the chopped potatoes in a saucepan of water for 10 minutes.
2. Drain the potatoes.
3. Heat the oil in a frying pan and sauté the onion until translucent.
4. Add garlic, ginger and chilli and cook for 2 minutes.
5. Add the potatoes, turmeric, salt, pepper and garam masala, and cook for a further 3 minutes.
6. Add the chopped greens and pour in the coconut milk.
7. Allow to simmer for a few minutes.
8. Divide between serving platters and sprinkle with coriander before serving.