

Radish and Potatoes



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Preparation Time: 15 minutes

Cooking Time: around 25 minutes

Serves: 3

Ingredients:

Cooking oil - 1.5 tbsp
Radish - 1 large, cut into cubes
Potatoes - 2 medium, sliced
Onion - 1 medium, sliced into rings
Cumin seeds - 1 to 2 tsp
Garlic - 4 cloves, crushed
Cumin powder - 2 tsp
Mint flakes - dried, 1 to 2 tsp
Dried Chili - 1
Paprika - 2 to 3 tsp
Tutti frutti - around 1 tbsp
Water - around 1/2 to 1 cup
Sugar - 1 tsp
Salt - as required

Step 1: Heat oil in a non-stick U shaped vessel or pan. Add the dried chili and cumin seeds. Once they splutter, add the potatoes. Follow by adding the paprika and mix well. Cook for around 2 minutes by stirring intermittently.

Step 2: Add the onion and cook for another 2 to 3 minutes.

Step 3: Follow by adding the cubed radish, garlic and the cumin powder. Mix well for around 1 to 2 minutes. Now add half to one cup water and cover the pan. Cook under low flame for around 10 to 15 minutes. Uncover the pan and stir every once in a while. Add salt to taste.

Step 4: Once it is almost done, add the tutti frutti and sugar. Mix well and cook for another 2 minutes or so.

Step 5: Serve hot with Indian or any other freshly baked of your choice.

A few tips:

- Add cream (1/4 to 1/2 cup as you desire) instead of water, if you want to give a thick and creamy texture to your dish.
- Add some chili powder and ghee (clarified butter) if you want to spice up your dish and add extra flavor.
- You can add raisins if you don't have tutti frutti in stock.