

Bombay Aloo with Cilantro Chutney

For the chutney:

- ½ bunch cilantro, roughly chopped
- 1 cup loosely packed mint
- Juice of 2 limes
- ¼ tsp sugar
- ¾ cup Greek yogurt
- Serrano or Jalapeno chili, to taste (optional)
- ¼ cup water

For the potatoes:

- 2 russets, peeled and cut into gold ball sized pieces
- 1.5 tbsp butter
- 1.5 tbsp corn or mustard oil
- ½ red onion, sliced into half moons
- 2 tbsp garlic
- 1 tbsp mustard seeds
- 1.5 tbsp cumin seeds
- 5 curry leaves
- ¼ tsp ginger
- 1.5 tsp turmeric
- 1 tsp paprika

For garnish:

- A handful of cilantro leaves
- Lime wedges
- Yogurt, Greek or otherwise



I love Indian food. But I've really struggled to perfect my curry technique. Thankfully, I found this dish, a drier version of a potato curry, that's simple to make and wonderful to eat. Essentially, it's fried onions and potatoes with curry spices and a tangy sauce to drizzle on top. I've found that the secret to getting everything crispy is to use a very large pan. Non-stick will help release the delicious bits off the bottom of the pan, but well-seasoned cast iron or even steel (if you take care not to mush the potatoes too much when you try to move them around the pan) will work just fine. Think of this recipe as having two steps; 1) fry the onions and garlic until a little crispy 2) frying the potatoes in the onions and garlic with all the spices. The chutney is a must. Do not skip it.

You can find curry leaves in the freezer or spice section of your local Indian or Asian grocer. You can also order them online. I don't recommend leaving them out. They're incredibly fragrant and lovely to munch on when they're crisp.

We happily ate just this for dinner one night, but if you're looking for protein, consider making a lentil or chicken curry.

To make the chutney, put all the ingredients in a blender or food processor and blend until smooth. You may need more water, depending on your machine. Taste, and adjust for salt and acid.

For the potatoes: Begin by setting the potatoes to boil. Boil until tender, about 12-15 minutes. Drain, and let dry in the colander. They should steam and start to look almost fluffy on the outside.

While your potatoes are cooking, put the butter and oil in a large pan and heat over medium-high heat. Once melted, add your onions and garlic. Reduce heat to medium. Fry until the onions have colored and are just a little crispy, about 8 minutes. If your onions are ready before your potatoes are cooked, turn the heat under the pan off but do not cover. Turn heat back to medium high when the potatoes are cooked.

Once onions are ready, add in all the spices and let toast, stirring constantly for about 30 seconds. Add in all the cooked potatoes and mix gently to combine.

At this point, spread the mix out in the pan to a single layer. We're going to let the potatoes fry and get a little crispy, then mix, fry and get crispy, mix, fry and get crispy. You might need to add a little extra oil. Be careful when you're mixing. The potatoes are delicate and will want to break apart on you. A little breakage is okay and in fact, is a good thing, but you don't want mashed potatoes.

Once the potatoes have reached your desired level of crispy, take them out of the pan and put in a serving dish. Garnish with lime wedges, cilantro leaves, and yogurt on the side.

Serve with chutney, and enjoy!