

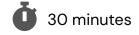




# Saag Aloo

## with Mint and Cucumber Raita

A flavourful and filling curry of baby potatoes and baby spinach, served with refreshing mint and cucumber raita, crunchy pappadums and green chilli!





2 servings



# Bulk it up!

To bulk up this dish and get some extra servings, you can serve with basmati rice, pan-fried paneer cheese,

#### FROM YOUR BOX

| BABY POTATOES     | 400g     |
|-------------------|----------|
| RED ONION         | 1        |
| GINGER            | 1 piece  |
| GARLIC CLOVES     | 2        |
| ALOO GOBI         | 1 packet |
| TOMATO PASTE      | 1 sachet |
| CHOPPED TOMATOES  | 400g     |
| PAPPADUMS         | 1 packet |
| LEBANESE CUCUMBER | 1        |
| MINT              | 1 bunch  |
| GREEK YOGHURT     | 1 tub    |
| BABY SPINACH      | 120g     |
| GREEN CHILLI      | 1        |
|                   |          |

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, stock cube (of choice), white wine vinegar

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Boil kettle and cover with hot water to speed up the process.

Cooking the pappadums in the microwave according to packet instructions will be the quickest method and uses less oil.

Aloo gobi spice mix: ground turmeric, curry powder, cumin seeds, black mustard seeds, ground paprika



#### 1. BOIL THE POTATOES

Halve **potatoes**. Place in a saucepan and cover with water (see notes). Cover and bring to a boil. Simmer for 10–15 minutes until tender. Drain potatoes..



#### 3. MAKE THE RAITA

Grate or dice **cucumber**. Finely chop **mint** leaves. Add to a bowl along with **yoghurt**, **2 tsp water**, **2 tsp vinegar**, **salt and pepper**. Mix to combine.



#### 2. COOK THE SAAG ALOO

Slice onion. Peel and grate ginger. Crush garlic. Add to a frypan over medium-high with with oil and sauté for 5 minutes. Add aloo gobi spice mix and tomato paste. Sauté for further 1 minute. Add tinned tomatoes, 1 tin water and crumbled stock cube. Simmer, covered, for 10 minutes.



### 5. ADD THE POTATOES

Add potatoes and **spinach** to saag aloo. Simmer for 5 mins semi-covered. Season to taste with **salt and pepper**.



#### 4. COOK THE PAPPADUMS

Cook the **pappadums** according to preferred method on the packet (see notes).





#### 6. FINISH AND SERVE

Slice chilli.

Divide saag aloo among shallow bowls. Dollop on mint and cucumber raita and garnish with chilli. Serve with pappadums.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



