

# INDIAN SPICED POTATOS AND BROCCOLI SALAD

At the end of the Broccoli season and the last big harvest comes in, I decided to revamp an old Bombay potato recipe and turn it into an Indian spiced broccoli and potato dish. And OMG the results were amazing. You so need to try this recipe. So easy, so simple and can be served with a protein of choice for dinner, or a side salad or just on its own. (Serves 4-6)

## INGREDIENTS

- 1kg potatoes (baking potatoes are best) par boiled in salty water until just soft and cut into cubes
- 1 large bunch broccoli divided into small florets and stems cut into cubes
- 1 onion finely diced
- 2 garlic cloves finely diced
- Spices: 1 tsp curry powder, 2 tsp turmeric, 2 tsp sea salt, 1 tsp cumin or coriander seed, 1 tsp astofeida, 1 tsp dried chilli or fresh chilli chopped finely, 1 tsp garam masala, 1-1/2 tsp black mustard seeds
- Coriander or parsley to serve
- 1/2 lemon to squeeze and serve
- Sour cream (optional)
- Choice of oil for frying



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## METHOD

- Fry onion and garlic in large frying pan or wok until soft and fragrant (approx. 5 mins)
- Add spices and stir until fragrant and aromatic
- Add potatoes and broccoli to pan and add enough oil to allow potatoes to fry gently over medium heat for 10-15 minutes. Add more oil if necessary. Dish should be crunchy and golden brown
- To serve, squeeze lemon, finely chopped coriander and a dollop of sour cream.

Enjoy. Let me know what you think. 😊



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