

A close-up photograph of a white plate containing a vibrant dish of curried potatoes and mini peppers. The potatoes are golden-brown and coated in a yellow-orange sauce. The peppers are in various colors, including red, orange, and yellow, and are also coated in the same sauce. Fresh green herbs are sprinkled on top. In the background, a piece of golden-brown flatbread is visible. The overall scene is brightly lit, emphasizing the freshness and color of the ingredients.

RECIPE | PEPPERS

CURRIED POTATO AND MINI PEPPERS

A circular logo with a dark blue background. The words "pure" and "flavor" are written in white, lowercase letters, with a green leaf icon integrated between the two words. A registered trademark symbol (®) is located to the right of "flavor".

pure
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CURRIED POTATO AND MINI PEPPERS

Recipe created by *Ruda Khan*



INGREDIENTS

- 1 lb bag** Pure Flavor® Aurora® Bites Mini Sweet Peppers, roughly chopped
- 2 small** potatoes, chopped
- 1 cup** yellow onions, finely sliced
- ½ cup** water
- 1 tbsp** cooking oil
- 1 tsp** cumin seeds

- 1 tsp** ground turmeric
- 1 tsp** paprika
- ½ tsp** garam masala
- Salt to taste
- Fresh cilantro, chopped for garnish
- Naan bread, optional

DIRECTIONS

- 1** In a pot add preferred cooking oil. Once heated add cumin seeds and onions, and sauté till onions turn slightly brown.
- 2** Add potatoes and peppers and sauté everything for 3 - 5 mins.
- 3** Then add all the powdered spices and ½ cup of water, mix well.
- 4** Cover pot with lid and let it cook for 10 mins on low or until the potatoes are tender.
- 5** Garnish with fresh cilantro and serve with naan bread, optional.



30 min

15 min
PREP.

15 min
COOKING



2



easy