



RECIPE | PEPPERS

CURRIED POTATO AND MINI PEPPERS



30 min

15 min
PREP.

15 min
COOKING



2



easy

INGREDIENTS

Recipe created by *Ruda Khan*

1lb 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.

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