

Beans, Rice And Everything Nice

North Indian Potatoes and Greens



original recipe by beansriceeverythingnice.weebly.com

Ingredients

makes 4–6 servings

- 1/2 small yellow onion, diced
- 2 cloves garlic, minced
- 2.5 cm (1 in) piece ginger, minced
- 1 kg (2.5 lbs) potatoes, cut in 2.5 cm (1 in) cubes
- 1 can chickpeas, drained and rinsed (optional)
- 2 1/2 cups water, divided
- 1 Tablespoon ground coriander
- 1 teaspoon ground cumin
- 1/2 teaspoon turmeric powder
- 1/4 teaspoon cayenne pepper
- 1 cup frozen peas
- 227 gm (1/2 lb) kale or other greens, stems removed, leaves cut into bite sized pieces.

1. In a large skillet with a lid, dry saute the onion over medium heat until translucent. Add a splash of water, then add the garlic and ginger. Saute for 30 seconds or so. Add the coriander, cumin, turmeric and cayenne pepper and toast the spices for another minute.
2. Add the potatoes and chickpeas, if using, and combine. Add 2 cups of water. Bring to a boil over medium-high heat. Reduce heat to medium-low and simmer, covered, for 10 minutes. Stir occasionally to prevent sticking.
3. After 10 minutes, add another 1/2 cup of water, stir in the frozen peas and spread the chopped kale, or other green over the top. Cover with the lid and steam the greens for 5 minutes.
4. After 5 minutes, remove the lid, stir in the steamed greens, and serve.