Aloo Tadka

This is called aloo tadka. It’s an Indian dish. Very convenient for picnics and potlucks. Goes well with bread

What you need: potatoes, tomatoes, onions, fresh garlic and ginger, cilantro, garam masala (if you can’t find it, no big deal), salt, turmeric powder (I used a sazon goya sachet for the color since I didn’t have turmeric), chilli powder (if you like some spiciness)

1. Fill a pot with water and put a couple of potatoes in it to cook
2. While it’s cooking, dice onions and tomatoes (1-2 of each)
3. Cut some ginger and garlic into tiny pieces (or you can use a food processor to cut them, but whatever works)
4. To see if the potatoes are cooked, insert a fork or knife
5. Once cooked, throw out the hot water and add some cold water for the potatoes to cool
6. Peel the potatoes and dice them into medium sizes
7. In a pot, put some vegetable oil and let it heat up
8. Add the ginger and garlic. Make sure the gas is on low heat after the oil has warmed up
9. Now, add the onions. Make sure to stir as you are adding the seasonings at this point to avoid burning them
10. Now, add all the seasonings: salt, garam masala, turmeric powder/sazon goya, chilli powder if you like
11. Now add the tomatoes. Add a little bit of water at this point. Put on low heat and let the tomatoes loosen. You can use a spatula to loosen the juice. This somewhat meshed tomatoes with onions, garlic, and ginger with seasonings, is what gives potatoes the flavor.
12. Now you can add the potatoes. Stir to mix the flavor
13. Finally, you can cut some cilantro and add them to the dish. Cilantro doesn’t need cooking. Your dish is ready :)