Spiced Potatoes & Seasonal Greens

Fresh from the garden: chilli, garlic, onion, potato, silverbeet

Season: All
Serves: 30 tastes in the classroom or 6 at home

Equipment:
- metric measuring jug and spoons
- clean tea towel
- chopping board
- cook’s knife
- vegetable peeler
- medium saucepan
- colander
- frying pan
- wooden spoon
- serving platters

Ingredients:
- 8 medium potatoes, peeled and chopped into 2 cm cubes
- 2 tbsp sunflower oil
- 1 onion, peeled and finely chopped
- 1 garlic clove, peeled and finely chopped
- 2 cm knob of ginger, finely chopped
- 1 long red chilli, de-seeded and finely chopped
- 1 tsp turmeric
- 1 tsp salt
- ½ tsp black pepper
- 2 tsp garam masala
- 10 large silverbeet leaves or seasonal greens, rolled and finely chopped, stems discarded
- 225 ml coconut milk
- 1 small handful of coriander, finely chopped

What to do:
1. Fill the medium saucepan with water and put it on to boil.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Boil the chopped potatoes in the saucepan for 10 minutes.
4. Drain the potatoes.
5. Heat the oil in a frying pan and sauté the onion until it is translucent.
6. Add the garlic, ginger and chilli and cook for 2 minutes.
7. Add the potatoes, turmeric, salt, pepper and garam masala, and cook for a further 3 minutes.
8. Add the chopped greens and pour in the coconut milk.
9. Allow to simmer for a few minutes.
10. Divide between serving platters and sprinkle with coriander before serving.