

POTATOES IN CREAMY CHILLI TOMATO SAUCE



Serving: 4

Cooking Time: 10 min

Prep Time: Not Specified

INGREDIENTS

- 400g baby potatoes cut in half

- 1T avocado oil
- 1 onion, finely chopped
- 1tsp garlic
- 1tsp ginger
- 3 red chillies, chopped
- 1 can chopped tomatoes
- ¼ cup cream handful fresh coriander

INSTRUCTIONS

Boil potatoes for about 15 minutes, remove and set aside. In a saucepan, heat oil and add onion, garlic, ginger and chillies, sauté until onions are translucent. Add potatoes and stir to coat with onion mixture.

Pour chopped tomatoes and cook for about 10 minutes until potatoes are cooked well. Add cream and simmer for 3-5 minutes.

Add chopped coriander. Serve