

Bombay Potatoes | Bombay Aloo

Swick

Serves 4 to 6 | Active Time: 30 minutes | Total Time: 1 hour

- 4 to 6 (900 grs) potatoes, cut into bite-sized potatoes
- 1 1/2 tsp sea salt
- 1 1/2 tsp turmeric
- 1/4 tsp baking soda

Note: For the potatoes, we found that both Yukon Gold or russet potatoes work best for this recipe.

Depending on their size and how you intend on serving them, cut the potatoes into quarters, sixth, or even eighths — they can even be cut into wedges.

To boil the potatoes, heat 2 quarts (approx. 2 L) of water in a large pot over high heat. Once the water comes to a boil, add the salt, turmeric, and baking soda, and potatoes and stir to combine. Return the water to a boil and then reduce the heat to a simmer — cook the potatoes for approximately 8 to 10 minutes. The amount of time will depend on the heat and how big the potatoes were cut. The potatoes are done when you feel a bit of resistance when you insert a knife into the middle of a potato. Remember they are still going to be roasted in the oven after this.

Note: While the potatoes cook, you can go ahead and prepare the tomato mixture and preheat the oven to 450°F (230°C).

Once the potatoes are done, carefully drain them and then place them back into the hot pot. Season them with a bit of salt and pepper and either stir them a few times or give them a few shakes in the pot (with the lid on). Let the potatoes sit in the hot pot for a few minutes to allow any excess moisture to evaporate.

- 2 ripe tomatoes, cut into large pieces
- 1 tbsp Garlic-Ginger Paste
- 1 tsp mustard seeds
- 1/2 tsp cumin seeds
- 1/2 tsp curry powder
- 1/2 tsp garam masala
- 1/4 tsp coriander powder
- 1/2 tsp sea salt
- 1/2 tsp chaat masala (or black salt a.k.a. kala namak)
- 1/2 tsp amchur (dry mango powder)
- 1/2 tsp kashmiri powder (or 1 tsp paprika + 1/4 tsp cayenne)*

To prepare the tomato mixture, add the tomatoes and the Ginger-Garlic Paste to a high-speed blender and blend until smooth.

Next, place the mustard and cumin seeds into a pan and toast for a minute or so, or until they become fragrant. Add the toasted spices to the tomato mixture, along with all of the other spices. You can do this in a bowl but we generally just do this in the blender.

Set this mixture aside while the potatoes finish cooking.

To bake the potatoes first toss them with tomato sauce and fold everything together to evenly coat them with the sauce.

Next, place the potatoes onto a large baking sheet — separating them so they cook evenly.

Roast the potatoes for the first 15 to 20 minutes without touching them. After 15 minutes, check them to see if they are getting good color. If so, turn the potatoes over and continue to cook for another 10 to 15 minutes — or until they have some nice golden, almost charred spots. The time will ultimately depend on your oven and how big the potatoes we cut. Note, if you have not used parchment you may need to use a thin metal flipper to release any potatoes that are stuck to the bottom of the tray.

- 1/3 cup freshly chopped cilantro, or to taste
- 1/4 cup finely chopped green onion, optional
- sea salt, to taste
- freshly ground black pepper, to taste

To finish the potatoes, garnish them with three-quarters of the cilantro and green onions and then taste for seasoning before plating them up.

Place the potatoes in a shallow bowl and garnish with the remaining cilantro and green onions. Serve the potatoes as is, or serve them with a variety of Indian condiments, such as tamarind and Mango, or Mint Chutney. As mentioned in the images above, we also often serve these potatoes with sliced cucumbers and/or a simple salad or as part of a bigger Indian feast. Another condiment that lends itself well to these potatoes is this Cucumber Raita.