

# Shri's Saag Aloo

A RECIPE BY SHRI NAIK

This recipe makes a great light lunch served with fresh chapati and some Nepali pickle.

## Ingredients

- Mustard oil 3 tablespoon
- Fresh spinach chopped 3 cup
- Butter 1/4 cup
- Ginger chopped 1 teaspoon
- Garlic chopped 1 teaspoon
- Medium onions chopped 2
- 1-2 Green chillies roughly chopped
- Salt to taste
- Cornflour 3/4 tablespoon
- Ginger to garnish
- 1 cup - Diced sautéed baby potatoes

## Directions

- Heat butter in non-stick pad, add ginger and garlic - 2 mins
- Add onions and cook for 5 mins followed by chillies
- Add spinach and cook till wilted
- Add salt and 1 cup of water, cover and cook for 2-3 minutes.
- Blend to a smooth paste
- Add  $\frac{3}{4}$  cup water and cornflour, mix and cook till the mixture thickens
- Add diced sautéed baby potatoes
- Serve hot with chapati

To mark 30 years since its first funded school was opened, PTN is running a 12-month campaign in 2021. '30 For 30' aims to raise £50,000 to help 30 schools improve their teaching provision and facilities for pre-primary school children aged 1-5 years old.

Find out more at [www.pahar-trust.org/30For30](http://www.pahar-trust.org/30For30)

