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Vegan peas and potatoes with sesame seeds



Ingredients

2 Potatoes, Medium size, boiled
½ cup Frozen peas
2tbsp. Olive oil
1tsp. Cumin seeds
1tbsp. Sesame seeds
1tsp. Turmeric
1tsp. Red Chili powder
2tsp. Coriander powder
1tsp. dry Mango powder
Salt to taste
2tbsp.Coriander leaves, chopped, optional

Preparation

1. Peeled and cubed boiled potatoes and heat oil in the fry pan. Add cumin seeds and sesame seeds, when it crackles add turmeric powder and cubed potatoes and peas. Stir fry for 2 minutes. Add salt and cover with lid. Cook this on medium heat for 4-5 minutes. Add all dry powders and mix well. Cook it further for 2-3 minutes till the spice blend well with potatoes. Remove from heat and garnish with chopped coriander leaves, serve with Bread.

Cooks Note

Serves: 2

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