**Indian Peas & Potatoes (Matar Aloo)**

**Servings:**  4

**Prep Time**:  20 Minutes

**Cook Time**:  40 Minutes

**Total Time**:  1 Hour

**Equipment Needed**: Pot, Measuring Utensils, Knife, Peeler (optional)

**Ingredients**:

1 Tablespoon Ginger, minced OR Ginger Paste

1. Jalapeno, minced OR 2 Green Chilis, minced

1/2 teaspoon Turmeric

1/2 teaspoon Cumin Powder

1/2 teaspoon Cumin Seed (optional)

1 teaspoon Garam Masala

1/2 teaspoon Fennel Seeds (optional)

1 Cup Tomatoes, pureed OR diced

1/2 Large Onion, diced

1 Cup Potatoes, skinned, diced, and boiled in saltwater (1 Lrg)

1 1/2 Cups Peas, frozen

Fistful Cilantro, minced (optional)

1/2 -1 Cup Hot Water (as per your desired consistency)

1-2 Tablespoon Vegetable Oil

**Directions:**

1. Peel the potatoes to the depth of the "eyes" until they are invisible.
2. Add the Vegetable Oil to the Pot on Medium Heat, add the Jalapeno and Ginger. Saute until everything fragrant - about 1 Minute.
3. Add the remaining Seasonings and Stir.
4. Add the Onions. Cook until Onion is translucent.
5. Add the Tomatoes and Stir in.
6. Add the Peas.
7. Serve & Enjoy!