

Coconut Potato Curry based salad

Cook time: 25 minutes

Ingredients

- 2 tablespoons of Turmeric yellow curry base
- 1 tablespoon of sliced red onions
- 1 cup of thick coconut cream
- 2 cups of boiled, peeled, and cubed potatoes
- 1 tablespoon of coconut oil

Optional Ingredients

- Deep fried small Korean anchovies
- Deep fried chopped curry leaves
- Deep fried dry red chillies



Preparation

Pre heat a cast iron skillet and add sliced onions. fry until golden and caramelized on the edges.

Once caramelized, add curry base and coconut milk. Cook on low flame for 5 minutes.

Add potatoes and toss to coat. gently heat, covered another 10 minutes on very low flame while gently scraping the bottom. If the sauce is too thick for your liking add little water and gently mix it in.

Once the flavors are incorporated and starts bubbling, remove from the flame and mix in cup of chopped tomatoes and red bell peppers and spring onions. toss to coat.

This step is optional. Garnish with fried Korean anchovies, curry leaves and chili pepper. I chose chillies because I like a little heat in my food and, I like the crunch that anchovies give. If you do not like chillies or anchovies in your potato salad, please feel free to skip it.

This potato salad is best served warm and right after you make it. If you really want to make it ahead, I recommend pre readying the ingredients but leave out tossing and re-heating it to incorporate flavors for just before serving. Our potato salad tastes creamy and rich as much as traditional salad, but we do not use any mayo make it. Creaminess comes from coconut milk and seasoning base.