Potatoes Madras

Ingredients

- 3 tablespoons vegetable oil
- 1 1/2 pounds potatoes, diced into 1/2 inch pieces
- 2 1/2 cups cauliflower florets
- 1 large onion, sliced
- 2 cloves garlic, crushed
- 1 tablespoon curry powder
- 1/2 tablespoon ground ginger
- 1 (14.4 ounce) can diced tomatoes
- 1 1/4 cups vegetable stock
- 2 tablespoons malt vinegar
- salt and pepper to taste
- 4 ounces dry red lentils
- chopped fresh parsley (garnish)

Instructions

Warm oil in a large skillet over medium heat. Stir in potatoes, cauliflower, onion, and garlic; cook until the garlic begins to brown. Stir in the curry powder and ginger, and cook about 3 minutes. Stir in lentils, tomatoes, vegetable stock, and vinegar. Season with salt and pepper. Cover, and simmer, stirring occasionally, until the lentils are tender, about 20 minutes. Top with parsley.

Adapted from http://allrecipes.com/Recipe/Potatoes-Madras/Detail.aspx?evt19=1

Categories:
- Potatoes
- Cauliflower
- Onion
- Diced tomatoes
- Lentils