

# Green Tomato Curry

## Equipment

Measuring spoons  
Kitchen knife  
Chopping board  
Fry pan  
Wooden spoon

## Ingredients

2 tbsp veg oil  
2 garlic cloves  
200 g potatoes  
200 g green tomatoes  
2 tsp Garam Masala  
1 tsp sea salt  
¼ tsp ground turmeric  
2 tbsp fresh mint

## What to do

### Task 1 : Prepare the ingredients

peel and finely chop the garlic. Peel and cut the potatoes in 2 cm cubes. Slice green tomatoes in 8 segments.

### Task 2 : Combine all

Pour the oil in a large fry pan set over medium heat, add the chopped garlic and cook until golden brown, about a minute. Stir often, make sure it doesn't burn.  
Add the potatoes, tomatoes, garam masala, salt and turmeric. Turn down the heat.  
Stir occasionally and cook for about 10 minutes.

### Task 3 : Cook

Pour in ½ a cup of water, scrape the pan with a wooden spoon, dislodging any browned bits. Turn up the heat. When the mixture comes to a boil, reduce heat to medium low and simmer 12 to 15 minutes, or until potatoes and tomatoes are tender. Stir every few minutes.

### Task 4 : Finish and Serve

You want the final sauce to be kind of thick, so mash up a few of the potatoes and tomatoes with the wooden spoon. Turn off the heat, sprinkle the chopped mint on top and serve.