# Warrigal Greens and Potato Curry

**Recipe source:** www.ilovewarrigalgreens.com.au

**Season:** All year

**Type:** Main

**Difficulty:** Easy

**Serves:** Serves 25 to taste

**Fresh from the garden:** warrigal greens, potatoes

## Equipment:
- 2 chopping boards
- Colander
- Salad spinner
- Small knife
- Baking tray

## Ingredients:
- 2 large onions
- 100g oil or ghee
- ½ tsp coriander seeds
- ½ tsp cumin seeds
- ½ tsp chilli powder
- ½ tsp coriander powder
- ½ salt
- 2 tsp fenugreek powder
- 500 g Warrigal Greens leaves (blanched or frozen)
- 500 g potatoes, peeled, cubed and parboiled for 8 minutes.
- 100g tinned tomatoes, diced

## What to do:

1. Fry half the onions in the oil until golden brown. Add coriander and cumin seeds and cook for a further minute.
2. Blend in the rest of the onions, chilli powder and coriander into a blender and mix into a puree and add this mixture to the onions. Cook for a further 5 minutes.
3. Add tinned tomatoes, cooked potatoes and spinach along with salt and ground fenugreek and stir well. Cook on low heat for 10 to 15 minutes, stirring occasionally. Serve with rice.