



# Curried Home Fries

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2 tbsp oil
- ¼ red onion, diced
- 2 cloves garlic, julienned
- Leaves of 1 small sprig rosemary
- 1 potato, diced (1cm)
- ¼ carrot, diced (1cm)
- 2 tsp curry powder, or to taste
- ¼ tsp salt, or to taste
- ¼ tsp black pepper, or to taste
- ¼ cup water (or stock)
- 1 tsp butter
- 1 tbsp chopped chives

## Instructions

1. Heat oil in a large, non-stick frying pan. Fry the onions for 1 minute on medium heat until fragrant. Add the garlic and rosemary, fry for another minute.
  2. Add the potatoes and carrots, and season with curry powder, salt and pepper. Stir to mix well.
  3. Push to spread the potatoes and carrots in a single layer on the pan. Add the water and place a lid over the pan.
  4. Leave for 5 minutes or until the liquid completely evaporates, stirring once or twice in the process.
  5. Add the butter and leave to cook covered for another 15 minutes, stirring occasionally.
  6. Stir in the chives and remove from heat. Serve with an extra sprinkling of chives.
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