

# Sri Lankan Potato Curry (Ala Hodi) Recipe

## Ingredients:

- 3 medium potatoes, peeled and cut into cubes
- 1 medium onion, sliced
- 2 cloves garlic, minced
- 1-inch piece ginger, minced
- 1-2 green chilies, sliced
- 1 sprig curry leaves
- 1 teaspoon mustard seeds
- ½ teaspoon turmeric powder
- 1 teaspoon curry powder
- ½ teaspoon salt (or to taste)
- ½ teaspoon black pepper
- 1 small cinnamon stick
- 1 cup thin coconut milk
- ½ cup thick coconut milk
- 1 tablespoon coconut oil
- ½ teaspoon lime juice (optional)

## Instructions:

1. Prepare the Ingredients: Peel and cut the potatoes into medium-sized cubes. Slice the onion, mince the garlic and ginger, and slice the green chilies.
2. Cook the Potatoes: Heat coconut oil in a pan over medium heat. Add mustard seeds and let them splutter. Then, add onions, garlic, ginger, green chilies, curry leaves, and cinnamon stick. Sauté until the onions turn soft and golden.
3. Add Spices and Simmer: Add turmeric, curry powder, salt, and black pepper. Stir well. Add the chopped potatoes and mix until they are coated with the spices.
4. Cook with Coconut Milk: Pour in the thin coconut milk and bring to a gentle boil. Cover and let it cook for about 10-15 minutes or until the potatoes are tender. Stir occasionally.
5. Finish with Thick Coconut Milk: Once the potatoes are cooked, add the thick coconut milk and simmer for another 3-4 minutes. Stir well and remove from heat.
6. Serve: Optionally, add a squeeze of lime juice for extra flavor. Serve hot with rice, string hoppers, or roti.