Potatoes, peeled and halved
Onion
Garlic, minced
Tomatoes, grated
Chilies (red and green)
Mustard oil
Spices: cinnamon, cloves, bay leaves, turmeric, red chili powder

1. Cut potatoes and fry in mustard oil. After outside is crisp, remove potatoes from pan and place on plate.
2. In the hot pan, add spices, garlic, and ginger. Stir well to combine.
3. Include grated tomato and chilies. Stir well.
4. Add fried potatoes back to the pan and sprinkle some water over the pan.
5. Cover the pan and allow potatoes to boil until cooked through.