



ALOO PATTIES WITH SPICED INDIAN SAUCE

RECIPE BY ASHLEY RIDOUT-NORRIS



PREP: 30 min COOK: 20 min

TOTAL: 50 min SERVES: 4-6

ALOO PATTIES SPICED INDIAN SAUCE

2 large potatoes, peeled, chopped and boiled until easily mashable	2 tablespoons butter
1 cup broccoli, chopped and steamed	1 tablespoon olive oil
3 large carrots, chopped and steamed	2 cloves garlic, minced
1/2 cup green bell pepper, diced	14.5-ounce can diced tomatoes
1/2 of a small onion, diced	15-ounce can tomato sauce
4 ounces cream cheese	1 teaspoon turmeric
1/2 teaspoon salt	2 teaspoons coriander
1/2 cup raisins	1 teaspoon salt
1.5 ounces cashews	4 tablespoons cream or half and half

1. Blend the potatoes, broccoli, carrots, green pepper, onion, cream cheese and salt using a stand or hand mixer. Add the raisins and cashews and mix until incorporated.
2. Heat olive oil in a skillet over medium heat. Spoon the potato mixture into the pan and flatten with the back of a spoon. Size may vary. When patties are browned, flip and cook until the other side is browned.
3. Meanwhile, to prepare the spiced Indian sauce, heat the butter and olive oil in a sauté pan over medium heat. Add the onion and garlic and sauté until soft. Add the tomatoes; heat. Add the tomato sauce, turmeric, coriander and salt. Stir and simmer until hot. Add the cream just before serving.