Pan of Bliss
Let's cook it real slow!

Easy Potato Stew With Coconut Milk

https://panofbliss.com/easy-potato-stew-with-coconut-milk/

Prep Time 15 minutes minsCook Time 25 minutes minsTotal Time 40 minutes



Ingredients

- 3 nos. Potatoes (medium, cubed)
- 1 no. Onion (small)
- 2 tsps Ginger juliennes
- 3 nos. Green chillies (sliced long)
- 1 tsp Salt or as per taste
- 1 cup Water
- 1 cup Coconut milk (diluted)
- 1 tbsp Coconut oil
- 8 nos. Curry leaves

Pan of Bliss

Let's cook it real slow!

Instructions

How to prepare potato stew

1. Wash and peel potatoes. Chop them into small cubes. Transfer the cubed potatoes into a deep pan. Add in the ginger juliennes, slit green chillies, salt and water and keep it to boil on low flame.
2. Once the potatoes are cooked well, semi-mash the potatoes with a ladle. Pour in the coconut milk and let it cook with the mashed potatoes for 5 to 7 minutes.Once the potatoes start soaking in the coconut milk, they become creamy and buttery. Switch off the flame.
3. Lastly, throw in some curry leaves and drizzle a tablespoon of coconut oil over the stew and mix well.
4. If you need some spice, while serving you can sprinkle some pepper powder as it is a non-spicy recipe. Even though I added green chillies in the stew, the coconut milk balances out the spiciness of the chillies. So, a dash of pepper can add that hint of fieriness in your stew. It is optional and your choice.

What pairs best with Potato stew?

1. Serve this delicious stew with hot chapatis, soft parathas, fluffy puris or steaming appams.For the chapatis refer to my link.For parathas, refer to my link.For puris, check out my link.For appams, check out my link.

Notes

A quick note: (The coconut milk can be homemade or store-bought). If you have the time, try and make it at home. You can refer to my homemade coconut milk preparation in this link. The store-bought one is also good enough. So, if you don't have the time, you can always get a good can of diluted coconut milk from the supermarket.