

# Alu Cheese Sandwich

Alu simply means potato and I've spiced up this sandwich with a homemade turmeric loaf but you can use a white loaf instead. It's comforting , flavourful and oh so cheesy.

This recipe makes 1 sandwich.



## Ingredients

1 tbsp oil

$\frac{1}{2}$  tsp mustard seeds

1 small onion, finely chopped

1 green chilli, finely chopped

$\frac{1}{4}$  tsp salt

$\frac{1}{4}$  tsp chilli powder

$\frac{1}{4}$  tsp turmeric powder

1 boiled potato, crushed

handful fresh coriander leaves, finely chopped

handful of grated cheddar

turmeric loaf or white loaf  
butter  
chilli oil (optional)

### **Method**

- Heat 1 tbsp oil in a frying pan. Add the mustard seeds and let them sizzle.
- Add the onion, green chilli, salt, chilli powder, and turmeric powder. Mix well and cook for 3-4 minutes.
- Add the boiled potato, mix well and cook for 3-4 minutes.
- Transfer to a large bowl. Add the coriander and cheese. Mix well.
- Place the filling onto one slice of bread and top with the other.
- Butter the outsides and place in your toastie maker for 4-5 minutes. Alternatively, toast in a heated frying pan for 3 minutes on each side while pressing down with a spatula.