

# Rainbow Chard and Potato Sabji

Use the beautiful rainbow colours of seasonal chard to make a quick and delicious vegan dish. If you don't have chard, you can make this with kale or even humble spinach. A perfect accompaniment or side dish for any curry.

Serves 4

## Ingredients

600g rainbow chard, roughly chopped  
2 tbsp sunflower/rapeseed oil  
1 tsp cumin seeds  
1 medium onion, thinly sliced  
3 garlic cloves  
400g tin chopped tomatoes  
2 potatoes, peeled and chopped  
2 tsp ground cumin  
1 tsp chilli powder  
2 tsps ground coriander  
1 tsp salt

## Method

- Add the oil to a hot pan. Add the cumin seeds and let them sizzle.
- Add the onions and cook for 5 minutes, until they have turned a light golden colour.
- Add garlic cloves straight into the pan, and cook for a few seconds before adding the chopped tomatoes, potatoes, ground cumin, chilli powder, ground coriander, and salt.
- Mix well, lower the heat and cover, cooking for 10 minutes or until the potatoes have started to soften.

- Add the chard stalks to the pan, cover and cook for a further 5-8 minutes or until the potatoes are fully softened.
- Add the chard leaves, mix and cook for another 5 minutes on a low heat.

Serve hot with naan and yoghurt, as a chapati filling, or with dhal and rice.