

Aromatic Potatoes Recipe

Ingredients: Serves 4

2 tablespoons sunflower or light olive oil
½ teaspoon black mustard seeds
½ teaspoon cumin seeds
½ teaspoon fennel seeds
½ teaspoon fenugreek seeds
1-2 dried red chilies, roughly chopped
½ teaspoon ground turmeric
750g cold boiled potatoes, peeled and cut into bite-sized pieces
½ teaspoon salt
1 tablespoon sesame seeds

Method:

In a wok, heat the oil over a medium heat. When quite hot, but not smoking, add the mustard seeds. As soon as they start crackling, add the cumin and fennel followed by the fenugreek and red chilies. Stir in the turmeric and add the potatoes and salt. Stir to mix well and allow the potatoes to heat through. Add the sesame seeds and cook, stirring, for 1-2 minutes. Remove from the heat and serve.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]