

Cumin-Flavored Potatoes Recipe

Ingredients: Serves 4-5

1kg uniformly sized desiree or pontiac potatoes
about 7 medium
salt as needed
2½ tablespoons cold water
1 teaspoon ground turmeric
½ teaspoon chili powder
¼ cup (60ml) vegetable oil and melted unsalted
butter combined
4 teaspoons cumin seeds
4 teaspoons ground coriander
2 teaspoons finely grated fresh ginger
15g chopped fresh cilantro (fresh coriander)
juice of ½ lemon

Method:

Place potatoes and large pinch salt in a saucepan with enough cold water to cover. Bring to a boil over medium-high heat. Reduce heat to medium-low and cook, partially covered, until potatoes are tender, about 20 minutes. Drain potatoes and let cool for 15 minutes. Peel potatoes and cut into 1½-inch cubes. Set aside. In a small bowl, combine cold water, turmeric and chili powder and set aside. In a large, heavy saucepan, heat oil and butter mixture over medium-low heat. Add cumin seeds and cook, stirring, until fragrant, about 30 seconds; take care not to burn seeds. Reduce heat to low and add water and turmeric mixture. Cook, stirring, for 30 seconds. Add potatoes and salt to taste and toss gently until heated through, about 1 minute. Add coriander and toss for 30 seconds. Add ginger and cilantro and toss to combine. Drizzle with lemon juice and serve.

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