



Spiced Potatoes

This vegetable side dish is packed with flavour and super easy to prepare. This is always on the menu for curry evenings in my home. It may look like a lot of spices, but trust me, this dish is delicious! Serves 6 as a side.



Photo by Dawie van Niekerk ©

Ingredients

- 1 kg potatoes, peeled and quartered
- ¼ cup sunflower oil
- 1 onion, sliced in rings
- 3 tsp cumin seeds
- 1 tsp black mustard seeds
- 10 curry leaves
- 2 tsp ground cumin
- 2 tsp ground coriander
- 1 tsp ground turmeric
- 1 handful fresh coriander, chopped
- ½ - 1 lime, juiced
- Salt and pepper to taste

Method

1. Place potatoes in large pot of water and boil until just cooked. Set aside.
 2. Heat the oil in a large non-stick pan. Fry the onions over medium heat until golden brown. Remove half of the onions and set aside.
 3. Add the cumin seeds, mustard seeds and curry leaves to the pan and fry for 1 minute.
 4. Add the ground spices and cooked potatoes and season to taste. Fry over high heat for 5 minutes.
 5. Remove from the heat and stir in the fresh coriander and squeeze some lime juice in the pan. Check seasoning.
 6. Garnish with the remaining fried onions and some extra fresh coriander.
- *This spice combination also works excellent with the sweetness of cauliflower and green or red peppers. Fry the peppers with the onions and add some cooked (but firm) cauliflower florets to the pan when you add the potatoes.*
 - *For more flavour, you can also add 1 finely chopped green chilli and 1 clove crushed garlic to the pan when you add the ground spices. Add a dollop of plain yoghurt when serving.*