

Spiced Roast Potatoes

Serves: 32 tastings



From the garden: Potato, onion & garlic

Equipment:

- Medium bowl x 1
- Wooden spoon x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Baking tray x 2
- Baking paper

Ingredients:

- 10 potatoes (skin-on, cut into 2 cm cubes)
- 1 onion (finely chopped)
- 2 cloves garlic (finely chopped)
- 1 teaspoon ground ginger
- 1 tablespoon cumin
- 2 teaspoons amchur powder (*mango powder*)
- 5 tablespoons olive oil
- 3 teaspoons sugar
- 1 ½ teaspoons salt
- 10 grinds of pepper

- 2 tablespoons coriander leaves (finely chopped)

Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients in a medium bowl and toss to evenly coat.
4. Pour into the lined baking trays and bake in the oven for 20 minutes or until golden brown. Set aside to cool slightly.
5. Add coriander leaves and toss well.
6. Serve into 5 serving plates.