



# INDIAN SPICED BABY POTATOES

## DIRECTIONS:

1. Boil potatoes until nearly fork-tender, 10 to 15 minutes. Remove from heat and drain. When the potatoes cool down, cut them in half.
2. Heat oil in a wide skillet over medium heat. When the oil shimmers, add cumin and cook for 30 seconds. Add the garlic and cook for another 30 seconds. Add the potatoes and cook for 1 to 2 minutes until they begin to brown.
3. Add the peppers, turmeric, cayenne, and salt. Cook for 2 minutes, stirring occasionally, until the spices are well mixed. Cover the pan and cook for about 5 minutes until the peppers are fork-tender.
4. Uncover and remove the pan from the heat. Sprinkle on lemon juice; mix well.

## YOU WILL NEED:

- 1 ½ lbs. baby potatoes
- 1 tsp. ground cumin
- 2 Tbsp. canola oil
- 2 cloves garlic, minced
- 2 cups bell peppers, diced
- 1 tsp. ground turmeric
- ¼-½ tsp. cayenne
- ½ tsp. salt
- juice of ½ lemon



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