

Baby potatoes with spices



Ingredients:

Preparation time: 30min

- 1kg baby or new potatoes, boiled till tender
- Butter or olive oil
- Cumin powder
- Ginger powder
- ½ onion
- Salt to taste
- Lemon juice
- turmeric

Preparation:

B - On boiling water with salt add 1kg of new potatoes. Boil till tender.

On the frying pan add butter or olive oil, new boiled potatoes, pinch of cumin powder pinch of ginger powder, finely chopped ½ onion and salt to taste. Then sprinkle with ½ teaspoon of lemon juice and turmeric

Fry for up to 5 min till ready.

Serve as side dish or on its own with kefir or yogurt.