

Curried Cumin Potatoes

Submitted by: Chef Brian Aragon

A flavorful side dish of Indian cuisine. This dish blends the mild flavor of cumin with the unrelenting spice of curry. A truly engaging dish.

Original recipe yield: 8.

Prep Time:

15 Minutes

Cook Time:

20 Minutes

Ready In:

35 Minutes

Servings:

8 ([Change](#))

INGREDIENTS:

- 2 pounds new potatoes, cut into 1/4 inch thick pieces
 - 2 tablespoons expeller or virgin coconut oil
 - 2 tablespoons cumin seed
 - 2 teaspoons ground turmeric
 - 2 teaspoons curry powder
 - 2 teaspoons coarse sea salt
 - 1 teaspoon ground black pepper
 - 3 tablespoons chopped fresh cilantro
 - Olive Oil for drizzling
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DIRECTIONS:

1. Place whole potatoes into a saucepan with water to cover. Bring to a boil, and cook until just tender. Drain, and cut potatoes into quarters. Set aside to keep warm.
2. Heat oil in a large saute pan over medium-high heat. Saute the cumin, turmeric, and curry powder for 1 minute. Add potatoes, and saute until toasted. Toss potatoes with sea salt, pepper and fresh cilantro, and serve hot.