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*by ewfood*

## Spicy Potato Salad



## Ingredients

450g new potatoes - halved  
3 carrots - peeled and finely sliced  
2 tsp cumin powder  
2 tsp mustard seed  
1 tsp red pepper chili flakes  
2 tbsp oranges juice  
1 tbsp white wine vinegar  
Salt and freshly ground pepper to taste  
2 tbsp butter - melted  
1 tbsp oil

## Preparation

- 1 First, finely chop the carrots and keep aside.
- 2 At the side, boil the halved potatoes in water for 18 minutes (add some salt while it cooks).
- 3 Allow the potatoes to cook till tender, but firm.
- 4 Then drain the potatoes and keep aside.
- 5 In a large pan, pour some butter and oil.
- 6 Toss in the spices and stir.
- 7 Then cover the pan and allow the spices to fry till you hear it pop.
- 8 Now throw in the carrots and fry for 3 minutes.
- 9 Thereafter, pour in and stir the vinegar, orange juice along with some salt and pepper.
- 10 Then add the potatoes.
- 11 Stir around for a few minutes - allowing the spices and potatoes to mix well.
- 12 Serve hot or cold.

## Cooks Note

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