Posted on 16 October 2012

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