Golden potato salad
Saucepan, measuring cups, spoons, chopping board, knife, oven
dish, bowl.

Ingredients:
500 gms small potatoes
¼ cup olive oil
½ tspn black mustard seeds
½ tspn cumin seeds
1 tspn ground cumin
a pinch of sweet paprika
1 tspn tumeric
1 clove garlic, crushed
1 TBLSPN lemon juice
10 chives, finely chopped
½ tspn salt

Method:
Boil potatoes until just tender (20 mins), drain, allow to cool.
Preheat oven to 160.c.
Combine oil, seeds, spices, garlic and juice in a baking dish,
then mix in potatoes.
Cook in oven for 20 mins or until potato is brown.
Top with chives to serve.