

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:

Wash (peel?) and chop potatoes into bite size pieces.
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.