

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.