

"Farm Fresh Recipes"



Extension

SMB Colorado Master GardenersSM and The Norwood Farm and Craft Market



Coriander-Scented New Potatoes

Ingredients

- 1.5 pounds small new potatoes, a variety of colors
- 2 T canola oil
- 1 tsp cumin seeds
- 2 T coriander seeds, crushed
- 2 garlic cloves, sliced
- 2 Cups colored bell peppers
- 1 tsp ground turmeric
- ¼ - ½ tsp cayenne, optional
- Juice of ½ lemon
- Crushed roasted peanuts
- Fresh cilantro leaves

Directions

1. Boil or roast potatoes till fork tender, cut into large bite-sized pieces
2. Heat oil in a wide skillet over medium heat. When the oil shimmers add cumin and coriander. Cook for about 30 seconds, until seeds sizzle. Add the garlic and cook about 30 seconds until it begins to change color. Add the new potatoes and cook for a minute or two till they begin to brown.
3. Add peppers. Turmeric, cayenne and salt. Cook and stir till spices are well incorporated. Cover and cook for 5 minutes until peppers are fork tender.
4. Uncover, remove from heat and sprinkle with lemon juice. Garnish with peanuts and/or cilantro and serve hot.