

Indian-spiced Potatoes

Roasted potatoes with aromatic Indian spices make a wonderful side dish to any meats.

Servings: 8

Ingredients:

- 3 Tbsp Coarse Salt
- 1 Tbsp Paprika
- 2 cloves Minced Garlic
- 1 tsp Ground Black Pepper
- 1 tsp Curry Powder
- 1 tsp Ground Ginger
- 1 tsp Turmeric
- 1 tsp Cayenne Pepper, optional
- ½ tsp Cinnamon
- 2 lb Red Potatoes, quartered
- ⅓ Cup Olive Oil



Directions:

Preheat oven to 450 ° F.

In a small bowl, stir all spices with a fork until combined.

Place potatoes in a large plastic Ziploc bag, cover with spice mixture, and pour in olive oil. Seal bag and shake vigorously, turning several times until potatoes are fully covered.

Pour potatoes out into a shallow baking pan; bake 40 minutes in the top third of the preheated oven, stirring occasionally, until potatoes are tender and fragrant.