

Roasted Curry Potatoes



Ingredients:

- 1 lb. potatoes – diced into about 1 inch cubes
- 4 tbsp olive oil, divided
- 1 large onion – chopped
- 1 tsp ginger – grated
- 3 cloves garlic – pressed/grated/very finely chopped
- 1 tsp mustard seeds
- 1 TBS Aleppo pepper
- 1 tsp cardamom powder
- 2 tsp Ancho chili powder
- 2 tsp garlic powder
- 1 tsp curry powder
- Salt to taste

Method: Preheat oven to 400

Toss potatoes on a sheet pan with 1 TBS olive oil and a pinch of salt. Roast for 30 min. Meanwhile:

Heat remaining oil in a large skillet. Add spices and let bloom until aromatic. Add onions and ginger and sauté until onions are soft. When potatoes are crispy, add to skillet and toss to coat. Serve warm.