

Spiced yogurt potato salad

Equipment

Chopping boards	sharp knives
Mixing bowl	roasting dish
Frying pan	juicer
metric measuring spoons and cups	

Ingredients:

- 1.2kg Baby Coliban (Chat) potatoes, halved (see note)
- 2 tbs olive oil
- 2 tsp ground cumin
- 1 tsp cumin seeds
- 2 tsp ground coriander
- 1/4 tsp ground turmeric
- 2 tsp garam masala
- 200g natural yoghurt
- 1 tsp salt
- 3 garlic cloves, crushed
- 1 tbs fresh lemon juice
- 2 tbs fresh coriander leaves

Method

1. Preheat oven to 190°C. Place potato in a baking dish. Drizzle over oil. Roast for 45 minutes or until golden. Place in a large bowl.
2. Meanwhile, heat a frying pan over low heat. Add the ground cumin, cumin seeds, coriander, turmeric and garam masala. Cook, stirring, for 1 minute or until aromatic.
3. Combine the yoghurt, cumin mixture, salt, garlic and lemon juice in a small bowl. Add to the potato and toss to coat. Transfer to a serving bowl. Sprinkle with coriander to serve.