

BOMBAY ROAST POTATOES

GOES GREAT WITH...

Tandoori turkey
for a Christmas
dinner with a
difference!

EXTRAS
#56

ALSO WORKS A TREAT WITH...

- Sweet potato or parsnips

RAISE YOUR GAME BY...

Caramelising a sliced onion in the
flavoured oil before adding the
potatoes



BOMBAY ROAST POTATOES

Here we've taken everyone's favourite side dish and given it an injection of punchy Curry Legend flavours. They're great on their own as a snack, or would work perfectly as part of a roast dinner with a twist!

Prep 15 mins	Cook 50 mins
Heat 	Serves 4

1.2kg **floury potatoes** - peeled and cut into large bite-size pieces
2 **cloves of garlic** - finely grated or crushed
25g **bunch of coriander** (optional) - finely chopped
1 **lemon**
Natural yogurt and **mango chutney** to serve

4 tsp



HALDI BLEND

2 tsp



JEERA BLEND

- 1 Preheat the oven to 190°C/gas mark 5
- 2 Boil the potatoes in salted water for 15 minutes or until just tender, then drain and leave to dry
- 3 Place a large baking tray with 4 tbsp oil in the oven for 5 minutes or until very hot
- 4 Stir the garlic, 4 tsp **HALDI BLEND**, 2 tsp **JEERA BLEND** and $\frac{3}{4}$ tsp salt into the hot oil, then immediately add the potatoes and turn until coated in the flavoured oil
- 5 Squeeze over the juice of $\frac{1}{2}$ the lemon then bake for 25 minutes or until golden-brown all over (turning the potatoes regularly)
- 6 Sprinkle over the coriander (if using) and serve with the yogurt, mango chutney and remaining $\frac{1}{2}$ lemon cut into wedges on the side