

Bombay Roast Potatoes

Esther's Family Recipes

Ingredients

- 1.5 kilograms whole baby potatoes or regular potatoes cut into 1.5-inch chunks/cubes.
- 2 tsp coriander seeds
- 3 tsp cumin seeds
- 1 tsp red chilli flakes, or to taste
- 1 tsp crushed ginger
- 1 tsp crushed garlic
- 1 tsp black mustard seeds
- 1 tsp ground turmeric
- 3 Tbsp vegetable oil
- Salt to taste
- 3 tsp lime/lemon juice
- Chopped coriander or parsley, to garnish



Instructions

1. Preheat oven to 180 C.
2. Toast the coriander seeds, cumin seeds and chilli flakes in a fry pan over low heat; toast until fragrant.
3. Crush the toasted spices with a mortar and pestle. (If you want to avoid the toasting step, then you can use coriander and cumin powder; use slightly less than the tsp quantities stated above).
4. Heat oil in a large pot over high heat.
5. Add mustard seeds; when seeds start to crackle, reduce the heat to low.
6. Add crushed spice mixture, ginger, garlic, turmeric and salt and cook for 5 minutes.
7. Add the potatoes and mix well, making sure your potatoes are evenly coated.
8. Remove from heat and place in a baking pan.
9. Cover with foil and bake for 30-40 minutes (depending on your oven).
10. Roast until the potatoes are tender.
11. Before serving, sprinkle with lime/lemon juice and garnish with coriander/parsley.

Notes:

These Bombay Roast Potatoes have been a part of our holiday tables, always requested by our Ashkenazi friends in Toronto, to accompany a brisket, roast chicken or grilled fish. It brings about a lot of fond memories of High Holidays with friends who were like family in Canada.