



Please note: Food images are representative only and not the actual cooked recipes.

## Coriander Crispy Potatoes

**SERVES 4 • PREP: 5 MINUTES • COOK: 30 MINUTES**

**V** Vegetarian **VG** Vegan

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### INGREDIENTS

- 700g small red potatoes
- 2 tbsp vegetable oil
- 1 tsp fennel seeds
- 1 tsp ground coriander
- 1/2 tsp turmeric
- 1/2 tsp dried thyme
- 1/2 tsp sea salt
- 1/2 tsp cracked black pepper
- 2 tsp chopped coriander (for serving)

### METHOD

1. Dice potatoes and par boil for 8-12 mins, until firm but cooked through, drain and set aside to cool.
2. In a large frying pan or wok, heat oil until slightly simmering, without letting the oil smoke.
3. Add fennel seeds, immediately potatoes and spices.
4. Stir fry until crispy and golden, finish and serve using fresh coriander garnish, add a little lime juice if desired.



*Bon Appétit!*

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