

Indian Spiced Potato Hash with Fried Egg



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 15 minutes

Cook Time: 25 minutes

Ingredients

- 1-1/4 pounds of cooked potatoes
- 1-1/2 tsp of Mustard seeds
- 1-1/2 tsp of Cumin seeds
- 1-1/2 tsp of Coriander seeds
- 1 tsp of Garam masala
- 2 tsp of Ground cumin
- 2 tsp of Ground coriander
- 1 tsp of Mango Powder
- 1/4 tsp of Cayenne Pepper
- 1 tsp of Chili Powder
- 1 Tbsp of Grated Ginger
- 1 small yellow onion (about 1/2 cup) finely diced
- 3 Tbsp of Vegetable Oil or Ghee
- Lots of chopped scallions and cilantro

1) Peel and dice the potatoes into small cubes, place them in a large saucepan, cover with water, bring to a boil over medium heat and boil them for about 5 minutes or until they are about 3/4 of the way cooked through. Drain them well once cooked and set them aside.

2) In a large skillet, add the oil along with the mustard seeds, coriander seeds and cumin seeds, heat them over medium heat. As soon as the whole spices start popping, add the onion, garlic and ginger and saute for a couple of minutes.

3) Add the potatoes making sure to stir them well in the spiced oil, cook them over medium high heat for about 10 minutes giving them a stir occasionally to make sure they are browning well.

4) Mix together the remaining spices, sprinkle about 1 tsp of the mixture over the potatoes along with some salt, cook for an additional minute or two, stir in the coriander and scallions and serve with a fried egg!

NOTE: You wont use all of the powdered spice blend so if youd like, cut the amounts into thirds. I suggest making the whole batch so you have the spice mixture ready on hand next time you want to make something exotic.

