Indian Spiced Potato Hash with Fried Egg



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Recipe by: Laura Vitale

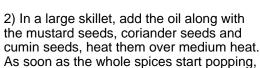
Serves 4-6

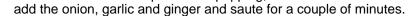
Prep Time: 15 minutes Cook Time: 25 minutes

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
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- __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.







- 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.