

Potatoes Masala

By Rachana Patel, Dec 2017

Ingredients:

1 Bag of red potatoes

8-10 garlic cloves

½ cup olive oil

1 tea spoon red chili flakes (heaping tsp of gochu garu worked well)

1 tea spoon red chili (paprika)

3 to 4 tea spoon chat masala (I used two heaping tsp)

(I added some chopped red onion (or yellow onions))

Salt as needed

Method:

Cut red potatoes in wedges. Mix chopped red onions, garlic, olive oil, red chili flakes, red chili (paprika), Chat masala (Indian spice, you can get at Indian grocery store, I used MDB brand, or Everest brand), and salt in a baking tray along with potatoes.

Bake at 450°F for 45 minutes. Stir every 15 min.

I baked at 400°F for about 1 hour, this worked well

The stirring in important!

Adjust seasonings before baking is complete if needed.

This works great with turnips too!