

Spicy potatoes



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1 frying pan

6 potatoes

1 teaspoon of ground cumin

2 big spoons of oil

½ teaspoon of turmeric

1 big spoon of chopped
coriander leaves

Peel the potatoes.

Cut the potatoes into small pieces.

Dry the potatoes.

Heat the oil in the frying pan.

Fry the cumin and turmeric for 1 minute.

Put the potatoes in the oil.

Fry very slowly for 20 minutes.

Mix the chopped coriander leaves with the potatoes.