

Turmeric New Potatoes

Category: Indian

Servings: 6

Rating: 10

Source: Vij's

Description:

Note from Steph: the original recipe called for 1 Tbsp of salt (too much I think even for me) I used almost 2 tsp. Kosher salt. Also, make sure you keep stirring the onions so they golden brown evenly. I made the dish about 2 hours ahead and added the spinach when I reheated the potatoes.

Ingredients:

'new potatoes	2 lbs.
lcanola oil	1/4 cup
ionions	1 1/2 cups, chopped
lturmeric	1 tsp.
lsalt	2 tsp.Kosher salt
'cayenne pepper	1/2 tsp.
lwater	1/4 cup
'baby spinach	5 oz.

Instructions:

Scrub potatoes but do not peel. Cut each potato into 1/4" (or slightly thinner) rounds.

Heat oil in a heavy frying pan on medium heat for 1 minute. Add onions and saute for 5 minutes or until golden, stirring continuously. Add turmeric, salt, and cayenne, stir well and cook for one minute. Add potatoes and water and bring to a light boil. Gently stir the potatoes. Reduce the heat to low, cover and cook for about ten minutes. If the potatoes are sticking or burning, add another 1/4 cup water. Gently stir the potatoes again. Cover and cook for another five minutes or until cooked. They should maintain shape and not get too soft. Gently stir in the spinach one minute before turning off the heat.

Serve warm from the pan. If you need to reheat the potatoes, transfer them to a nonstick frying pan and heat them on low.