



# Indian Spiced Potatoes Drenched In Seeds

**SERVES 6-8**

Known as aloo masala, this vegetarian meal's intense seeds and spices add a nice kick to gold potatoes. I first tasted it in Jaipur, Rajasthan at the Rambagh Palace where the spicy potatoes were served as a light lunch with warm flatbread. Every bite of tender potato exploded with the crunchy texture of toasted seeds and I couldn't get enough. It has become a menu staple at my Indian dinner parties. At first glance, the number of ingredients may be intimidating. But I promise the outcome warrants the work. I try to source my spices from a local Indian grocer, but they are available online. Either way, with a one-time investment, you'll have everything you need to impress your guests again and again. As a bonus, this dish doubles in deliciousness the day after cooking. Gently reheat in the oven to let the essences emerge. Then, serve alongside an omelet, green salad, or warm naan for a prince-worthy snack.

## INGREDIENTS

2 pounds gold potatoes, unpeeled and cut into 1 1/2" cubes	1 teaspoon black mustard seeds
2 tablespoons Kosher salt	1 teaspoon cumin seeds
4 tablespoons mustard oil, plus 1 Tbsp.	1/2 teaspoon fennel seeds
4 tablespoons vegetable oil	1 teaspoon nigella seeds
5 garlic cloves, minced	1/2 teaspoon fenugreek seed
1 jalapeno, seeds removed, minced	1 tablespoon white poppy seeds
2 teaspoons ground turmeric	1 tablespoon cilantro, finely chopped

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## PROCESS:

In a large pot, cover the potatoes with water and add the salt. Bring to a boil and cook until they are just soft, but not done, about 12 minutes. Drain and spread on a towel-lined baking sheet to dry.

In a large skillet, heat the mustard oil and vegetable oil over medium-high heat. Add the potatoes and cook, stirring occasionally, until golden, about 8 minutes. Transfer the potatoes with a slotted spoon to a plate.

To the skillet, add the garlic, jalapeño, turmeric, and all the seeds. Cook until the seeds just start to pop and crackle (about 30 seconds), then add the potatoes. Gently stir to coat the potatoes in the seed mixture. Taste for salt, sprinkle with the cilantro, and serve warm.