



A dish whose vibrant orange and green color inspired the name, its flavor will be just as awe-inspiring and breath taking. Savor my Earth And Fire Potato Wedges.

Ingredients

5 potatoes- Cut into wedges

2 tomatoes- Grated

3 tablespoons of tomato paste

3 cloves of garlic- Finely Chopped

Fresh rosemary- Finely Chopped

Fresh coriander- Finely Chopped

½ a teaspoon of black pepper

½ a teaspoon of ground mustard



¼ a teaspoon of ground turmeric

¼ teaspoon of dried thyme

Method

Put your potato wedges to boil together with the cumin seeds. When they are halfway done, deep fry them in very hot oil. When they are done, set them aside and allow them to drain.

Put your finely chopped garlic, rosemary and coriander stalks in a separate frying pan. Sauté them until they are soft. Add your grated tomatoes, black pepper, ground mustard, dried basil. Add your tomato paste and mix. Let this simmer for about 2 minutes then add your wedges.

Mix them in with the tomatoes until they are evenly coated. Let them stay on the heat for about a minute. Add your finely chopped coriander mix them in and serve immediately.



SERVE WITH: Beef stew, grilled chicken, gravy, creamed spinach, coleslaw.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/earth-and-fire-potato-wedges/>