

# garlic & paprika potato sautee



I love potatoes! Not only do they taste so so good, but you can have them in a million different ways. One of them being my garlic and paprika potato sautee

### Ingredients

7 new potatoes, peeled	1/2 a teaspoon of paprika
A handful of finely chopped spring onion	1/2 teaspoon of turmeric
5 cloves of garlic	1 teaspoon of black pepper
1/2 a teaspoon of whole cumin seeds	Salt to taste
1 thumb sized sprig of fresh rosemary (or 1 teaspoon of dried rosemary)	Vegetable oil for frying
1 tomato, blended	Onion chives for garnish (or finely chopped coriander)
1 heaped tablespoon of tomato paste	

### Method

In a sufuria, add some cold water the peeled potatoes, the fresh rosemary and cumin seeds and allow this to boil until the potatoes are cooked through and tender.

As that is going, you can begin working on your sauce. Add some vegetable oil in your sufuria then add your spring onion and the garlic. Allow this to sautee until the onion has just softened and fragrant.

Thereafter, add your tomato, tomato paste and the spices with a tiny bit of water (about ¼ cup) and let this cook down for about 5 minutes until all flavors meld and the sauce thickens. Remove the potatoes from the heat, drain any excess water and add them to the tomatoes.

Mix them gently until the tomato mixture coats them evenly. Allow this to stay on the heat for about 3-5 minutes then eat your heart out!!



SERVE WITH: meatballs/chicken stew along with some fresh veggies

---

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/garlic-and-paprika-potato-sautee/>