

Masala Baby Potatoes

(4 servings)

- 2 pounds baby potatoes boiled, cooled, and cut in halves (Yukon Gold or any white variety)
- 1 medium red onion finely chopped
- 2 garlic cloves minced
- 2 tablespoons chopped Cilantro
- 1 tablespoon Seven Happy Seeds 'Chana Masala Spice'
- 2 tablespoons unsalted butter
- 1 teaspoon salt (or to taste)

Note: Potatoes should be tender when pierced with a fork but not mushy, and may be cooked a day ahead and refrigerated. Thaw potatoes to room temperature before adding to other ingredients in the cooking pan.

1. Melt butter in a large pan.
2. Add onion, garlic, Chana masala spice, and salt, and sauté on medium heat until onion and garlic are lightly fried.
3. Add Potatoes and coat evenly with ingredients in pan. Cover and cook for 5 to 7 minutes.
4. Garnish with chopped Cilantro and serve as a tasty side with Naan (flatbread) or rice and yogurt raita, or as an appetizer.