

SPICED POTATOES

Ingredients

1.5 kg approx. mixed potatoes, rubbed and washed

1 large sweet potato peeled

1 brown onion sliced very thin

4 tsp ground cumin

2 tsp Garam masala

1 tsp fennel seeds

1 good splash oil

½ cup sultanas

1 cup frozen peas

Pre heat oven to 200c.

Cut potatoes in half or quarters depending on size.

Another group member can be peeling the sweet potato, then dice into chunks similar to potato.

Toss all potatoes in a bowl with oil, salt pepper, onion, fennel seeds and spices.

Lay evenly on baking tray and roast for about 40mins.

Measure out frozen peas and sultanas.

Wash, dry and put away dishes.

Lay out dishes for serving, 1 per table.

Stir through peas and sultanas and check potatoes for tenderness.

Cook for further 10mins and serve.